THE NATIONAL

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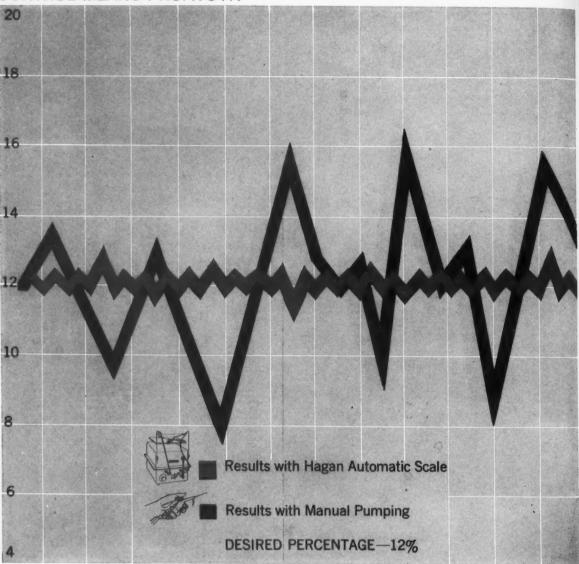
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VOLUME 142 MARCH 26, 1960 NUMBER



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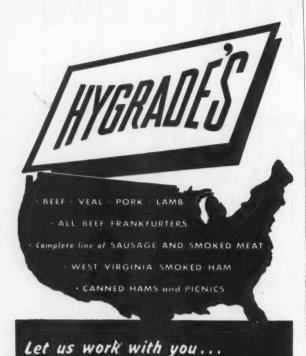
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Increases efficiency by positioning animal properly and delivering it to hoisting location without manual assistance. Single or tandem units.

Cut Costs with new BOSS BEEF-KILLING EQUIPMENT

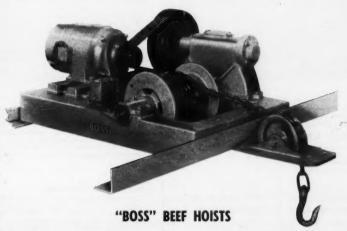


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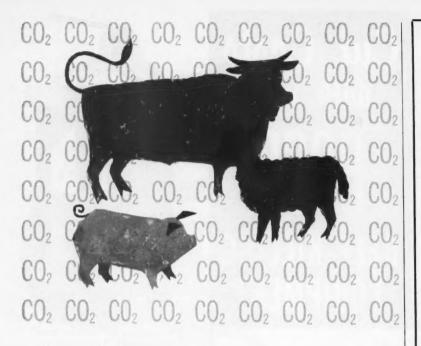
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FREEZING OF PRECOOKED AND PREPARED FOODS

PREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, parterials and problems; specific comment on preparation and freezing of meets, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures. 1214 pages.

HIDES & SKINS

A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

MEAT PACKING PLANT SUPERINTENDENCY

PPERINTENDENCY
General summary of plant operations
not covered in Institute books on
specific subjects. Discusses plant locations, construction, maintenance,
power plant, refrigeration, insurance,
operation controls, personnel controls,
incentive plans, time keeping, safety.
Price
\$4.50

ACCOUNTING FOR A MEAT PACKING BUSINESS

Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.

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THE

PORK OPERATIONS

600 lb.

of skinless sausages or edible cased sausages per hour without casings or labour



And not only skinless sausages. This unique machine will also manufacture synthetic edible casings on the sausages it produces, turn out sausages in cellulose casings, or produce sausages ready fried. It can be used too for making sausages for canning and for actually canning sausage goods.

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Which state has the most valuable farms?

Virtually every state could enter a claim for this honor — but the state with the highest average value per acre is, surprisingly enough, New Jersey, with \$292.48 per acre. Next: What's the highest price ever paid for a pig?

Who's the largest exclusive meat casing manufacturer?

Tee-Pak, Inc., a multi-plant producer, is the largest corporation in the world devoted exclusively to the manufacture of meat casings. Casings are Tee-Pak's only business! Satisfying your casing requirements is Tee-Pak's only aim!



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PROVISIONER

March 26, 1960

VOLUME 142 NO. 13

Actual vs. Typical

(Reprinted from NP of July 10, 1954)

In discussing the operation of the Provisioner's Daily Market and News Service with people in the meat industry, a few questions arise with some frequency.

"Why does not the DMS quote an average price on each product for the day?"

"Why does not the 'yellow sheet' quote on the basis of a range showing the day's

high and low prices?"

We believe these questions can be answered with one word: "accuracy." Neither an average nor a range furnishes the trader with an accurate bench-mark—as does the effective closing market quotation—from which he can start his operations on the following day. The average and the range are useful measures of the "typical" for the historian and the analyst, but mean little to the man who wants to sell or buy product now, and who needs a fixed point from which to begin. Sometimes the DMS does use ranges when it is impossible to pinpoint the price level, but they are avoided except when absolutely necessary.

Under certain circumstances the DMS employs well-known symbols: ax for asked, b for bid and n for nominal, to inform the reader that no price quotation based on actual trading is available. Like all conscientious market reporters, the DMS editors dislike the term "nominal," but it is a definite signal to the reader that the quotation may or may not be the price at which the commodity would have traded, and is based on the last trade or on the last bid or offer, which has been withdrawn.

Whatever the "yellow sheet's" quotation may be—a straight-out price or one modified by "bid," etc.—it constitutes information only. No packer need sell at that price if he can get a higher one, and no purchaser need buy at the quoted level.

As a thermometer measures the temperature, so does the DMS reflect the price levels; it's up to the reader to use the information to his best advantage.

News and Views

An Additional year beyond March 6, 1960, has been granted by the Food and Drug Administration for manufacturers and users of more than 450 food packaging materials to comply with requirements of the Food Additives Amendment. The extension lists include polyethylene, more than 300,000,000 lbs. of which went into food packages last year. The materials placed on the lists may become components of food as a result of their use in adhesives for paper and plastic packages, can liners or enamels, and other purposes involved in food production and storage, the FDA explained. The substances range from acetone to zinc sulfate and also include animal glue. In listing mineral oil (including petrolatum), the FDA set a limit of 50 parts per million in meat for the substance when used as a lubricant in meat packing plants and 150 parts per million as a migrant in food when used as a component of packaging materials.

In other action under the Food Additives Amendment, the FDA withdrew a proposal to exclude from the law as "generally recognized as safe" certain trace minerals incorporated in animal feeds. The FDA said it had decided to reconsider the entire matter after receiving a very large number of comments dealing with omissions from the list, inadequacy of limitations imposed, etc., indicating a misunderstanding

as to the scope and purpose of the proposed order.

Imports Of lamb and mutton pose a very serious threat to U. S. sheep producers, the U. S. Tariff Commission was informed this week by Harold Josendal, president of the National Wool Growers Association, one of the groups seeking relief. Josendal said that lamb and mutton imports in 1959 increased two and one-third times over those in 1958. If a like pattern continues in 1960, he noted, imports will amount to 135,000,000 lbs., or nearly 20 per cent of total domestic slaughter. The drop in average lamb prices from nearly \$21 in 1958 to \$18.76 in 1959 was largely due to the sharp increase in imports, Josendal testified.

An Overflow attendance is assured for the 19th annual meeting of the National Independent Meat Packers Association on May 12-15 at the Ambassador Hotel in Atlantic City, N. J., executive secretary John A. Killick indicated this week. He said sleeping rooms will be provided within a two-minute walk of the Ambassador for any convention-goers that hotel can't accommodate. Plans also are going forward for a big cocktail party, reception, dance and entertainment on Saturday evening, May 14, and other hospitality events.

The Lower Rates established by the railroads last June on packinghouse products, minimum 50,000 lbs., shipped from midwest to Pacific Coast points will be permitted to continue until mid-May at least. The Interstate Commerce Commission, which ordered the rates cancelled as "not shown to be just and reasonable," has postponed until May 17 the effective date of the order pending final disposition of the railroads' petition for reconsideration.

A Warning against a continued too heavy increase in cattle numbers was sounded by Secretary of Agriculture Ezra Taft Benson this week at the 83rd annual convention of the Texas and Southwestern Cattle Raisers Association in Austin. "To keep pace with our growing population," he said, "the consuming market can easily sustain an increase of about 2,000,000 head of cattle per year. Over the past two years, however, more than 8,000,000 head have been added." The present cattle inventory of 101,500,000 head is not yet excessive, the Secretary noted, but the industry's economic future will be in jeopardy unless the buildup levels off.

House Group Hears Need for Intensive Research on Problem of Farm Chemicals

The American Meat Institute's plea for extensive research by the Department of Agriculture on the problem of farm chemicals was given further strength late last week by testimony of the American National Cattlemen's Association before the House subcommittee on agricultural appropriations and by the contents of a letter made public by Senator Milton R. Young (R-N.D.), a member of the Senate appropriations committee.

The Department of Agriculture, which has had no funds earmarked for such research in the current year, has requested \$1,500,000 for fiscal 1961 to enable the Department to increase its research on new farm chemicals, improved methods of using them and biological measures for pest and disease control to eliminate the possibility

of chemical residues.

"The producer, especially the producer of livestock and dairy products, needs improved methods for dealing with the multitude of diseases and pests that threaten every day to destroy and contaminate his products," the House subcommittee was told by Aled P. Davies, vice president of the American Meat Institute. "The Department should take the lead in developing new chemicals and biological methods for dealing with these diseases and pests without leaving any questionable residues."

Instead of the \$1,500,000 requested, however, Davies declared, "this amount should be increased at least eight or 10 times, with one-third of whatever the amount in the first year set aside for a modern laboratory and equipment where teams of the best scientists can be brought to work on this problem." He noted that private industry requires \$1,-000,000 to \$1,500,000 to develop just one chemical for the market.

The research funds requested by the USDA were described by J. C. Wetzler, a member of the American National legislative committee, as "a bare requirement of those which will be needed in the future for this

purpose."

Said Wetzler, a cattle feeder from Phoenix, Ariz.: "It has become quite evident that we probably will be confronted in the future with more problems from the standpoint of chemical residues in our food supply. This affects us as producers and feeders of the beef supply of the nation because it is the sincere

desire of the beef industry to continue to produce the most whole-some beef supply for the consuming public. It is mandatory to develop through experimentation and research chemicals and biological measures for use in agriculture which will eliminate any chance for residues in the food products eaten by the consuming public."

A "crash research program" involving from \$5,000,000 to \$7,000,000 will be needed to accomplish the necessary research, in the opinion of Senator Young. He expressed his views in a letter last December to G. R. Milburn, then president of the American National. Senator Young made his letter public in the Congressional Record of March 18.

The senator pointed out that the Senate, at his instance, provided \$500,000 for research into the farm chemical problem last year but the funds were eliminated in confer-

ence with the House.

"The cranberry situation, I think, has emphasized the need for far greater research to develop nonchemical methods such as biological control agents or other pesticides which would leave absolutely no residue whatever regardless of how they are used," Senator Young wrote Milburn. "It seems to me that we will need a crash research program involving from \$5,000,000 to \$7,000,000 to accomplish the necessary research. This must be done before we who are interested in the meat business find ourselves in the same trouble that the cranberry people did just a short time ago.

"Should the Secretary of the Department of Health, Education and Welfare make similar charges against the contamination of meat as he did cranberries, as the result of certain pesticide uses, meat prices with the present heavy supplies would undoubtedly drop drastically. Such price declines could cost producers hundreds of millions of dollars. Whether or not the accusations were well-founded would make little difference. The slightest suspicion on the part of consumers would be enough to materially affect consumer purchases."

Senator Young said he knows of no industry that has done more to make sure it has a pure, wholesome product than the meat producers, particularly the cattle industry, and noted that millions of pounds of meat are destroyed each year through the inspection service in order to meet the high standards set.

He pointed out that proposals have been made to increase greatly funds for the Food and Drug Administration to carry on substantially the same type of research work that is being done and contemplated by the USDA.

"My own feeling, and I am sure you will concur," the senator said, "is that this is work that should continue to be done by the Depart-

ment of Agriculture."

AMI vice president Davies, in his appearance before the House sub-committee, testified that USDA scientists have many leads for dealing with diseases and pests without leaving questionable residues but have not been able to follow

through on them.

Both Wetzler and Davies commended the work of the Meat Inspection Division and supported the budget request of \$21,562,700 as the very minimum necessary to carry on the important functions of the MID. John A. Killick, executive secretary of the National Independent Meat Packers Association, and Edwin H. Pewett, NIMPA general counsel, also testified in support of the proposed appropriation.

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Another USDA budget request of importance to the meat industry is an increase of \$300,000 in utilization research funds to explore further and develop uses for animal fats as lubricants, plastics and plasticizers, and soap-detergent combinations, the House group was told.

MID to Open New Center For Meat Hygiene Training

The Meat Inspection Division, U. S. Department of Agriculture, will open a Meat Hygiene Training Center on Monday, April 4, in Chicago in an effort to expedite and systematize the training of federal meat inspectors.

Both meat hygiene and meat technology will be covered in twoweek courses at the center, located at International House on the Uni-

versity of Chicago campus.

Graduate veterinarians and lay inspectors obtain training in all phases of meat inspection while working in packing plants under the supervision of experienced veterinary meat inspectors and this type of training will continue, but more uniform training will be possible in certain basic subjects at the new center, according to the MID. Instructors will include specialists of the Agricultural Research Service and representatives from industry, research organizations and educational institutions.



ITH consumption at a respectable 36 lbs. per capita in 1959, poultry is an aggressive and effective competitor with meat for the consumer's food dollar. During the last decade per capita consumption of poultry has increased 60.4 per cent,

ABOVE: Platform for unloading operator moves in vertical plane in unison with overhead conveyor to keep him in position to remove birds from crates and place them on dressing conveyor. RIGHT: Dressed birds move through two-stage chilling trough for 36 minutes.

whereas consumption of beef has risen 21.9 per cent, pork has fallen 2.4 per cent and lamb has dropped 8.3 per cent.

While the great spurt in poultry output (and consumption) has been largely due to a revolution in production and feeding methods, the processing side of the poultry business has also surged forward in efficiency and capacity.

One example of a modern poultry processing plant is the unit built recently by Armour and Company at Turlock, Cal., a major center of poultry production

[Continued on page 21]



CONVEYOR carries birds through various stages of dressing line. Same frame holds bird by neck or legs.

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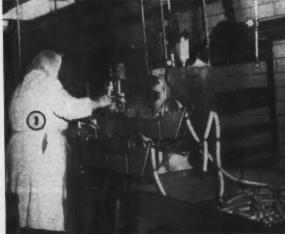
6, 1960



Another On-the-Spot National Provisioner Picture Feature









Continuous Progress in all Departments is Principle Behind Pennsylvania Packer's Successful Operation

ontinuous improvement is a business principle for Arbogast & Bastian, Inc., Allentown, Pa., one of the major independent meat packing organizations in the mid-Atlantic area. Part of this drive for improvement comes from its progressive management team, which includes John G. Stephen, executive vice president of the company and leader in meat industry activities.

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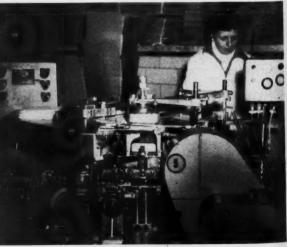
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During the past year significant changes have been made in its merchandising program, in the physical plant, in packaging and in truck maintenance.

In advertising the firm employs the full range of media, including newspapers, radio and TV, bill-boards, car cards and point-of-sale material. Within the past year it has shifted from the use of cardboard and paper as material for its car card and point-of-sale displays to plastic and hardboard. There are many reasons for this change, says R. L. Freely, sales

OPERATION FRANKFURT: 1. Weight of a length of stuffed casing is checked at the table. 2. One of two machines used to link standard franks. 3. Strippers remove cellulose casings. 4. Dispenser (left) places backboards in compartments of packaging conveyor. 5. Compartmented groups of franks are carried into machine in which they are wrapped in film.



THE NATIONAL PROVISIONER, MARCH 26, 1960





WASHABLE and long-lasting point-of-sale display material made of plastic is examined by R. L. Feely, sales manager, and Fritz Schreittner, district sales manager.

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LABEL is applied over sealed edge of vacuum pouch for luncheon meat. Product is given maximum visibility and shopper is given a "handle" to lift from on-edge display.

manager. The plastic material creates a quality impression over a long period and does not soil quickly.

The firm has developed a series of large hardwood car cards. Space is rented for these cards on approximately half of the busses operated by the Lehigh Valley Transportation Co. An artist paints the cards with different product messages and these are covered with clear varnish to protect the paint. The busses may be washed as frequently as once daily, and even one washing removes some luster from cards made with conventional material, but the hard board cards can withstand this treatment for several months. They are generally changed about the time the firm wishes to promote a different product and are then repainted. The initial cost of the hard board cards is higher but their life cost is comparable with that of the lighter displays and at all times they present the firm's product messages in an attractive manner.

For point-of-purchase wall poster and showcase displays the firm is using a plastic card in full color with adhesive bands on each end. Since these posters are washable, they are left in place when the butcher washes his showcase. The larger wall units can also be cleaned. This feature extends the life of the plastic signs to about one year and makes them competitive with paper material. Moreover, the plastic is never creased or frayed and its good appearance has a value that is hard to estimate. The sole purpose of A & B point-of-purchase material is to focus the attention of the buyer on the company's products and to recreate for him the images developed through other media, such as radio and TV.

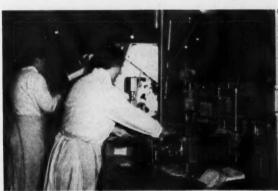
One unusual point-of-purchase display developed by the firm is a three-dimensional replica of the firm's billboards. These miniature plastic boards, which have their own adhesive and can be posted on glass, tile, etc., duplicate the message the larger displays carry.

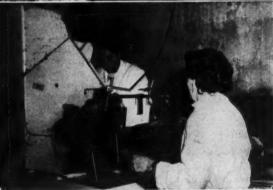
All display material employs the basic color scheme used in packaging and advertising, namely, a big green A & B on the background of a yellow heart surrounded by a red fringe.

Point-of-purchase material is distributed judiciously. Each salesman is told about its cost, but is informed that he can use as much as his customers can display effectively. Sales management periodically checks to see that this principle is followed.

The firm packages a full line of sausage and several specialties, including Pennsylvania Dutch scrapple.

Several major improvements have been made in the processing and packaging departments. Two Buffalo convertors have been installed for preparation of emulsion. These units are located at the stem ends of the "T" layout served by roller conveyor. The large platter scale on which fresh meat is weighed in stainless steel pans is located at the base of the "T," and the batches are pushed to the emulsifying units. With this arrangement two employes can operate both units simultane-





TOP: Extension holds pouch open as check-weighed stacks of luncheon meat are pushed in by operator while next stack is being sliced. BOTTOM: This machine affixes labels fed from magazine over the sealed edge of vacuum pouch of luncheon meat. Result is shown above.

ously. One man batches the meat and ice while another supervises the cutting and over-the-side unloading of the converters.

The firm has six Buffalo units in the main stuffing room. In linking frankfurts for packaging and canning the firm uses two Kartridg-Pak linkers. For links of special size, such as jumbo and cocktail, the firm em-

ploys Linker Machine units.

The stuffing table feeding the Kartridg-Pak units is provided with a scale on which a whole stuffed strand can be placed to check maintenance of the standard. At the stuffing table for large stick product two Vac-Tie bench units are used by the stuffers to make the second tie as they finish stuffing. Removing the sausage from the tube, they give the end a slight twist and insert it in the air-operated second tie machine and activate the unit to make the closure. (The string loop for the hangoff is inserted at the time the first tie is made in the casing room.) Another employe hangs the product on a cage which he has moved into position. Bench tying increases productivity in this operation, according to Ira Karns, chief methods engineer.

In the frankfurt packaging room a battery of Kartridg-Pak strippers is employed to prepare the links. Regular frankfurts are packaged with a new highspeed Crompton & Knowles unit which wraps the grouped sausage in a tight cellophane package with a printed baseboard. Four check-scalers are stationed along the infeed conveyor. An automatic dispenser places a baseboard in each of the empty compartments which are then filled with groups of franks. As the groups move inward their ends are squared up. As a group moves into position under the revolving head sealer, the printed cellophane is brought into registered position. A piston carries the sausage upward against the cellophane sheet and two tucker arms bring the sheet in toward the center from the back and the two sides. The front of the sheet is tucked into position as it slides off onto a heat sealing element. A pad is pressed gently on the package face to assure heat diffusion over the whole area. The package is then discharged from



TRIMMINGS and other barrelled products carry the firm's name on the burlap cover. Arbogast & Bastian is proud of the products it sells to meat in dustry firms and wants them identified.

the machine with the rosette (printed backboard) side facing up.

The unit operates on the no-group, no-sheet cutoff principle. It will package about 50 groups of sausage per minute. An operator tends the unit and removes cards from empty infeed compartments.

In this department individual sausage links are band-





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TOP: Inline scale in sliced bacon conveyor tells whether one-quarter, one-half or three-quarters of a slice must be added or subtracted to make weight. BOTTOM: Overwrapping machine takes mixed 1- and 1/2-lb. packages.

ed with a Dennison unit and chilled blocks of scrapple are packaged in clear cellophane to which a pre-creased band has been laminated. The sheet is heat sealed with a vertical Great Lakes unit against which the operator presses the bottom and the tucked-in sides. The band is designed to provide maximum display and protection against flaking for the top, bottom and sides of the scrapple block. The top and sides carry the A & B logo and the top has a price marking space. Cooking suggestions appear on the bottom.

Scrapple is made in accordance with an old recipe in stainless steel kettles. It is pumped to a filling machine

which fills the 1-lb. molds.

The line of sliced luncheon meat packaged for consumers now numbers 20 items and includes Lebanon bologna. The operation employs two U. S. slicing units equipped with stack pushers that move the slices onto a check-scale extension from which the stack is pushed into an open pouch. The interval between slicing and weighing allows the operator to place the pouch on the mandrel, weigh the stack, slide it into the pouch and place the pouch on the belt conveyor going to the Standard Packaging vertical vacuumizer-sealer.

Sealed pouches fall on a belt which carries them to a labeling station. Here one operator feeds the top flap of the package into a Mercury unit which seals a printed label on it. The machine is magazine fed and folds the label so that it covers both sides of sealed flap.

Management is well pleased with its labeling plan since all sides of the product are visible; the packages can be stacked upright in the show case; color fading is minimized and the package has a handy tab by which it can be lifted and examined by the consumer.

[Continued on page 21]



VITAL HISTORY: In a smaller plant which does not have duplicate equipment and cannot afford a complete spare parts inventory or extra help to repair a breakdown quickly, it is essential that a good historical record be kept on major pieces of equipment—and from this record a minimum spare parts inventory level should be determined, according to R. E. Gladstone, plant engineer, Converse Rubber Co.

For the same reasons, the plant's

Ideas for Making Maintenance Better and Less Costly

mphasis was placed on organizing maintenance programs, training craftsmen for maintenance work and controlling of maintenance costs at the 11th Plant Maintenance & Engineering Conference held recently in Philadelphia. Following are highlights from speeches presented at the conference which was produced by Clapp & Pollack, Inc., a New York City organization.

Although much progress has been made in maintenance in the past decade, there is still much room for improvement, said L. C. Morrow, general chairman of the maintenance and engineering show and consulting editor, Factory.

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Management in many plants has found that its maintenance workers are only 40 to 50 per cent effective, he said. Most plants should be able to save at least 25 per cent of their current maintenance cost with a proper program.

In a survey conducted by his magazine covering 700 manufacturing companies, it was found that maintenance and repair costs were 67.29 per cent of the retained net profit. In other words, for every \$1 of profit 67.29¢ were spent on maintenance and repair. If this amount had been lessened by 25 per cent and the difference (after allowing 52 per cent of it for taxes) had been added to net profit, net profit would have been increased by 8.07 per cent.

PLANNING: Two-way communication between the maintenance department and the production department helps to smooth out the work-loads imposed on maintenance, observed R. C. Woodbury, assistant manager of maintenance, The Dow Chemical Co., Midland, Mich. He said that Dow's maintenance department calls management's attention to the seasonal

loads that must be finished if undue costs are to be avoided, such as repairing refrigeration and air conditioning equipment before hot weather, repairing outside lines and condensate systems before freezing weather, roof and outside painting in the summer, etc.

The maintenance department periodically sends a list containing its projected work-load for the immediate future. Production, on the other hand, informs maintenance of its major construction or equipment installation programs and its production estimates for both the immediate future (revised weekly) and the long term. In this way each department is kept informed of the other's plans and schedules are worked out that permit orderly maintenance without excessive cost to the firm.

The company estimates its maintenance man-hours at the start of the fiscal year, including time required for preventative maintenance. To this total is added 10 per cent which is the estimated time for small construction jobs done by the maintenance crews to stabilize their work-loads.

Outside bids are obtained on all small construction jobs and a plant crew is awarded the job only if its costs are competitive, Woodbury explained.

All requests for overtime maintenance must be approved by both the maintenance and production managers. Each request is explained in detail, so the maintenance department can suggest an alternative method of handling that would not involve overtime. The control for overtime maintenance is 1 per cent of total maintenance hours worked. In actual practice it runs from 0.40 per cent to as high as 3.5 per cent. During the last fiscal year it averaged 0.68 per cent.

preventative maintenance schedules should be reviewed periodically to see if periods between inspections might not be lengthened without running the risk of a breakdown in operations.

Because a small plant lacks standby capacity, it must maintain a preventative program on key equipment to avert breakdowns which might become shutdowns.

In some processing operations employes, instead of picking up waste material, force it down the sewer, causing the drain to become clogged. Where this is a problem, drain plates may be anchored so they must be lifted to allow waste to flow into the sewer, observed A. J. Monta, chief engineer, Welch Grape Juice Co., Westfield, N. Y.

After repair, machinery should be checked to see that no nuts, bolts, etc., are left behind to get into the product lines.

The firm's filling machines need cleaning every time they are shut down. To reduce the amount of cleanup, their crews take their coffee break on a rotating plan, keeping the units in operation. This eliminates mid-morning and midafternoon cleanup sessions, but the lunch period cleanup operation is still required.

MOTORS: With proper care, lubrication and cleaning, the modern electric motor will generally outlast the equipment it is driving. It should, under normal conditions, outlast a piece of equipment with a life expectancy of 10 to 15 years at least 85 per cent of the time, according to Harry Monroe, general foreman of maintenance, Rocketdyne division, North American Aviation, Inc., Canoga Park, Cal. Failures are caused by improper application, inadequate over-current protection, lack of maintenance, too-frequent starts and overloads and lim-

ited built-in reliability by the manufacturer, he said. Certain small sizes of single-phase motors can be replaced for less than it costs to repair them.

In painting high ceilings or equipment, the use of pole-guns can save man-hours by eliminating the need for scaffolding. Hot spray application can eliminate blushing of paint materials in damp, wet or cold weather and the necessity of redoing the work. Airless spray equipment eliminates masking and drop-cloths, Monroe explained.

In a test involving a large number of similar machines with a control group under a preventative maintenance program and a test group under a breakdown maintenance schedule, it was found that control groups had a machine downtime of 150.4 hours per year, as against the test of 178 hours, or a difference of 27.6 hours of downtime per machine.

Several hints on proper lubrication procedures were given by Dr. L. B. Sargent, chief, lubricants division, Alcoa Research Laboratory, Aluminum Co. of America, New Kensington, Pa. On bearings, lubrication with a rust inhibitor should be used because any bearing tends to rust and pit when idle, increasing its coefficient of friction.

In selecting lubricants, a small plant should follow the recommendations of the equipment supplier; a medium-sized plant should obtain the services of a lubricant supplier to set up a system for the plant, and a large plant will have to devise its own system of lubricant selection requirements.

The handling of lubricants often is the weakest link in an otherwise sound program, Sargent observed. The person who ultimately will apply the oil to the bearing system must be given specific instructions on the following: which lubricant to use in a given bearing; how often to add makeup; when to replace all the lubricant and refill; when to filter, clean and otherwise reclaim the lubricant, and how long it should take to do the job.

The amount of time required to lubricate a machine manually should be decided with common sense and time study. It has been established that the time required to do a lubricating job by an oiler can be reduced as much as 50 per cent with proper work standards. However, hand-oiled or grease cup lubricated bearings are things of the past, Sargent said. Central grease systems and metered oil systems have been found to be much more efficient.

BATTERIES: Two types of batteries are available for the battery-operated industrial truck, according to Philip Repino, plant engineer, Lebanon Steel Foundry, Lebanon, Pa. The lead-acid battery has a lower initial cost and provides more kwh. capacity in a given space and less reduction in voltage during discharge.

The nickel-iron-alkaline battery has a longer life, superior mechanical strength, a non-corrosive electrolyte which is not subject to freezing, a shorter recharging cycle for a normal recharge and a non-critical control of the charging current. Under normal conditions the lead-type battery can be expected to last five years, while nickel batteries will last 10 years. The batteries must be cleaned regularly, filled with water and protected from overcharging and heating if this service life is to be attained.

Too much or too little preventative maintenance can be costly, according to J. F. Thornton, general maintenance superintendent, natural gasoline department, Phillips Petroleum Co., Bartlesville, Okla. Following are his criteria for determining whether equipment is to be included in a PM (preventative maintenance) program:

 If the piece of equipment is critical to operations and failure will cause loss of production, costly damage to equipment or harm to an employe, the level of PM should be high enough to prevent failure.

2) If the cost of down-time repairs exceeds the cost of PM, then more PM should be applied.

3) If the cost of PM would exceed the replacement costs in non-critical equipment, the equipment should be excluded from the program and replaced upon failure.

4) If the normal life of the equipment without PM exceeds operating needs and the salvage value of the equipment is nominal at the end of the operating period, the equipment should be excluded.

5) If standby equipment is available in case of failure, the need for the level of PM is contingent on factors such as potential damage to other equipment and cost of breakdown maintenance.

Basic to any PM program is a good work order that describes the work to be done, its location, the specific equipment by name and number, the time when the work must be done and who requested it. It lists the manpower, material, equipment and special tools needed for the job. It provides the maintenance foreman and his men with

all pertinent information about the job and, on completion, becomes part of the repair history of the equipment.

From the preceding information, specific cost records can be kept on major pieces or groups of equipment.

In measuring the cost of a preventative maintenance program, the availability of equipment to produce goods profitably is basic, Tom A. Mostyn, superintendent, Mail Well Envelope Co., Portland, Ore, pointed out. Consequently, a key control is a monthly plotting of the total available time that major machines or machine groups were ready for production

Another yardstick is the percentage of maintenance cost to sales dollar, but this may vary with the rate of capacity at which the plant is operating.

A preferred method is to compare maintenance man-hours per 1,000 kwh. consumer. Maintenance man-hours are a controllable factor, while the same may not be true of costs which are dependent on purchased material and labor. Energy kilowatt hours accurately reflect the changes made in mechanizing operations and changes that take place in different product mixes. The more electrical energy consumed in operations, the greater the wear on equipment and the need for maintenance.

Charts that show the number of overtime hours worked, or emergency call-ins, also are good controls for maintenance performance. However, they should be kept for a year because anyone can have a bad month, Mostyn said.

A record should be kept on the number of maintenance jobs that were planned. If work by-passed the maintenance department, it did not receive the benefit of engineered planning.

Utilization of maintenance manpower should be determined by work samples that list the time needed in traveling, preparing for work, cleaning up after the job and waiting, as well as idle time. In this evaluation the affected foreman should have a part, so that he is convinced of the need for better supervision and planning—the two elements that can improve maintenance performance.

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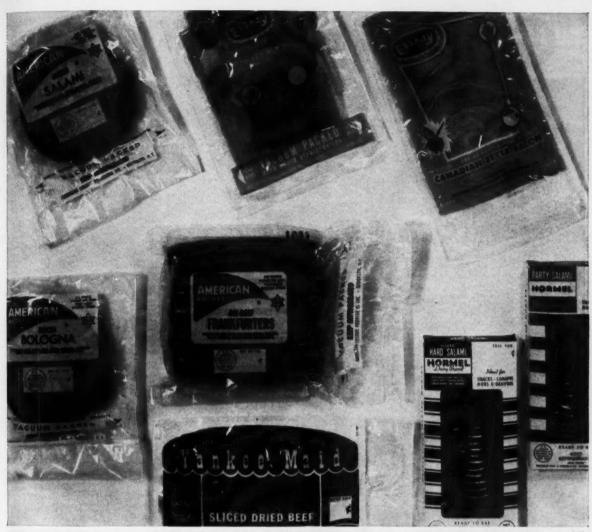
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Other controls involve plotting the number of days between the start and finish of a maintenance job, the number of days desired for completion by the production department and the actual time taken for completion of the job.



Give your meats a selling edge

Leading packers and distributors like these enjoy the advantages of Du Pont's variety of cellophanes for vacuum and gas packaging. You can, too!

There are 5 good reasons why more and more packers and distributors are choosing vacuum and gas packaging. They're the 5 different types of Du Pont cellophane for coated and laminated structures for packaging luncheon meats.

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When you use them, you get and pay only for the amount of protection and durability your product needs. You eliminate costly "over-packaging".

You get a selling edge with faster turnover, because your product

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Result: More products enjoy the advantages of vacuum and gas packaging . . . sales go up!

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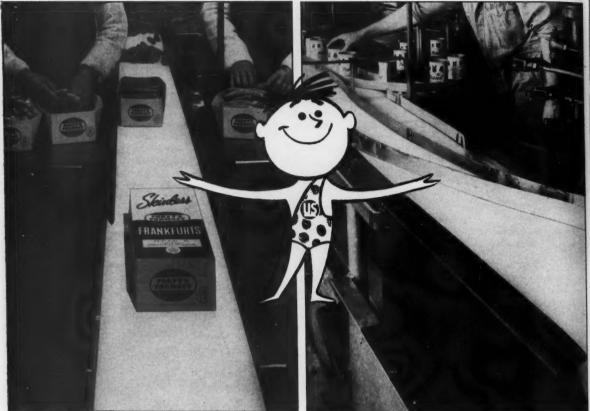
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LITTLE GIANT CONVEYOR BELTS



Frankfurters being sealed, boxed and carried on the U.S. Little Giant Belt.

Worker selects a filled dog-food can for inspection. The conveyor belt is U.S. Little Giant.

NO PRODUCTION DELAYS IN OVER 10 YEARS!

That's the record of Little Giant® Conveyor Belts at Forst Packing Co.



MR. CHARLES FORST, president Forst Packing Co.

"It's ten years ago since we switched from stainless-steel belts to U.S. Rubber Little Giant Belts," says Charles Forst, president of Forst Packing Co., Kingston, N. Y. "We've found that Little Giant belts, so far, have lasted 4 times longer, can be lengthened or shortened without downtime production interruptions, are easily kept sanitary."

Mr. Forst has three "U.S." Belts in the

Mr. Forst has three "U.S." Belts in the frankfurter and bacon room and one in the pet-food canning section. He adds, "We find the U.S. Little Giant Belts have a flexibility that is just right for our needs. Also, the sharp edges of the steel cans do not bother the belts

-but they wore out the stainless-steel belts in less than two years. Not once have we ever had a repair problem that interfered with our production schedule. We use Little Giant Belts exclusively."

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It's cost-saving and long-life performances such as this that have induced both large and small food packers to adopt and standardize on U.S. Little Giant Conveyor Belt.

When you think of rubber, think of your "U.S." Distributor. He's your best on-the-spot source of technical aid, quick delivery and quality industrial rubber products.



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Arbogast & Bastian Operation

[Continued from page 16]
Installation of a high-speed Anco Cashin bacon slicing and weighing unit has materially improved productivity, reports manager W. C. Zinck. The machine,

methods. This technique taps the creative knowledge possessed by the foremen and employes. While the foreman is not a substitute for the industrial engineer (the company has a separate I. E. department) he can be used effectively to improve methods.





LEFT: Lubricating oil is supplied from overhead lines directly to spot where it is used in the garage. RIGHT: One

of the new stub-nosed, low-step units being adopted for driver-salesman service by the Pennsylvania firm.

which can be changed from slicing and grouping for ½-to 1-lb. packages within 5 minutes, also produces fewer sub-grade slices. An operator feeds out the boards and inspects the groups for quality. The groups continue on the stainless steel conveyor to the inline check weighing station where an Exact Weight scale indicates whether one-quarter, one-half or three-quarters of a slice must be added or removed to make weight. This electronic weighing system more closely controls giveaway and assures compliance with weight regulations than is possible with human check weighing, according to Karns.

Two operators lock the bacon board and the units continue to the transfer point where an operator places them in the infeed conveyor of the Packaging Machinery overwrapper which encases them in clear cellophane. The wrapping machine can handle either the ½- or 1-lb. packages.

For barrels used for packing trimmings, etc., the firm has adopted a moistureproof printed burlap cover which carries the firm's A & B in large letters. This technique gives the drab barrel some distinction and carries the firm's identity to the sausage kitchen or wholesaler.

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On its order assembly line the firm has installed an International air-powered stapler with which the top and bottom of a carton are stapled simultaneously.

Conventional products and pear and pullman shaped hams can be handled in the canning department. One specialty is canned frankfurts and sauerkraut.

A & B trucks are equipped with Tackograph recording devices which log the performance of the vehicle in terms of stops, speed, idle engine time, etc. In addition to these graphs, the driver's daily trip report shows any stop requiring more than 15 minutes, his coffee break and lunch periods.

Part of the firm's progress is attributable to its program of methods improvement devised by W. C. Zinck, the plant manager and weekend consultant on work simplification. Under this program each foreman is rated in part on his ability to suggest improvements in

Modern Poultry Processing Plant

[Continued from page 13] on the west coast. In this plant 3,000 ft. of conveyors move 500,000 lbs. of fowl through processing daily.

The conveyor system carries the birds directly from the incoming trucks through the cleaning-chilling cy-



cles until as dressed fowl they arrive at a battery of seven "sizer" units which drop them into correct bins according to their weight.

The new 68,000-sq.-ft. plant is one of most highly conveyorized in the industry, comments Lee Hatch, plant manager. The system minimizes the handling of the birds and speeds their flow through the dressing, chilling and packaging lines, all of which assures the

utmost in quality protection, he comments.

As the truckload of birds arrives at the plant, a new ride-a-track unit lines up the unloader's platform and the overhead conveyor system with the tier of crates being unloaded. The platform and conveyors form a suspended framework that rides up or down next to the sides of the truck. As the fowl are removed from the crates they are hung on the conveyor which carries

them to the modern dispatching and bleeding area.

The bled birds move through a two-stage automatic defeathering machine and continue on the conveyor system past stainless steel work areas where the pinfeathers and viscera are removed. Feet and necks are automatically removed from the fowl by air-operated equipment as they move on the conveyor.

The dressed birds are conveyed through a two-stage stainless steel trough chilling system in which during 36 minutes they are first cooled with regular water and then chilled with iced water to 32° F. Eight motor-driven agitators circulate the water about the birds.

Flake ice from the plant's 80-ton unit is moved by augur to a 60-ton storage bin and thence by augurs to the chill trough and other locations requiring ice.

Packaging is also conveyorized. Birds of the desired weight range are placed on a conveyor and moved past operators who insert them in printed pouches. These go to the check weighers who enter the weights on the pouches, then to vacuum pulling units with nozzles suspended from the ceiling, on to the crimp machines and finally into a shrink tunnel which tightens the protective covering.

> The packaged birds are boxed and moved by industrial truck to a blast freezer and held at -40° F. for six

to eight hours.

Conveyorized lines equipped with table top band saws are also used to cut up the birds. Another conveyor carries giblets to packaging tables if they are not packed with the bird. Waste material is conveyed to a central collection point.

The plant also prepares turkey rolls. To give the consumer the maximum choice, the plant processes the Armour Star turkey roll in boneless all-white, all-dark and mixed-meat

'Prompt Payment' Rule Not Needed, Dealers Say

The National Livestock Dealers Association, Kansas City, Mo., has filed a formal protest with the Livestock Division, U.S. Department of Agriculture, to the proposed new regulation under the Packers & Stockyards Act that would direct all packers, market agencies and dealers to make payment for livestock purchases before the close of the next business day following the purchase.

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Since dealers regularly pay for livestock purchased upon delivery and likewise sell on the same basis, the regulation is wholly unnecessary, the association said. The regulation also is premature in the light of the large number of dealers not yet registered and bonded under the P. & S. Act in compliance with the regulation issued May 25, 1959, the group added.

The AMI, WSMPA and Tex-IMPA also oppose the regulation.

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The saving in refrigeration costs alone more than pays for these low-cost vinyl plastic custom-fit curtains. The plus values of increased safety in using power equipment, of no need to launder, of toughness and durability ensure further opportunity for savings in the handling of your meat products.

Let us prove how these high quality, low-cost curtains can save you real money. Write for full details and sample of CLEAR VIEW Plastic today.

Retains cold-no leakage Window clear for inside work

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Alexander Hornung, Detreit, Michigam Arbogast-Bastian Co., Allentown, Pennsylvania Armour & Company, Kansas City, Kansas Auge Packing Co., San Antonio, Texas Boston Sausage Co., Boston, Massachusetts L. S. Briggs Inc., Washington, D. C. Broadway Packing Co., Jonesboro, Arkansas Brown Packing Co., Little Rock, Arkansas Bryan Bros., West Point, Mississippi Louis Burk, Inc., Philadelphia, Pennsylvania Canada Packers, Ltd., Hull, Quebec, Canada Cheroke Packing Co., Gaffney, South Carolina Chicopee Provision Co., Inc., Chicopee, Mass. Columbia Packing Co., Boston, Massachusetts Crissman Brothers, Castanea, Pennsylvania Cudahy Packing Co., Wichita, Kansas Dallas City Packing Co., Dallas, Texas

Hudson Packing Co., Jersey City, New Jersey
Hygrade Food Products Corp., Detroit, Michigan
Hygrade Food Products, Inc., Montreal, Que., Can.
Industrial De Abostos, Mexico, D. F., Mexico
Intercontinental Packers Ltd., Saskatoon, Sask., Can.
Jerry's Sausage Kitchen, Evansville, Indiana
King Packing Co., Nampa, Idaho
A. Koegel & Co., Flint, Michigan
Lewis Bros. Market, Portland, Oregon
Luer Packing Co., Los Angeles, California
Lu-Tex Packing Co., Los Angeles, California
Lu-Tex Packing Co., Burling, Toxas
McKenzie Packing Co., Burlington, Vermont
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New England Provision Co., Boston, Massachusetts



IN SUSPENSION ... DOES NOT DESTROY CELL STRUCTURE

PRODUCES PRODUCTS WITH BETTER SHELF LIFE. Converting eliminates the high dispersion of air pockets common to other methods...this keeps the product in a sustained moist condition, avoids hard casing effect and discoloration.

DOES THE BEST JOB of mixing and producing a homogeneous emulsion.

IS A PROVED METHOD... is the method by which today's highest quality products were achieved ... and cutting in suspension is the principle by which they will continue to be produced.

David Davies, Inc., Columbus, Ohio
Drach's Kosher Food Products, Outrement, Que., Can.
Duquoin Packing Co., Duquoin, Illinois
C. A. Durr Packing Co., Utica, New York
Eckert Packing Co., Defiance, Ohio
Empacadora Brener, Santa Clara, Mexico
Frist National Stores, Inc., Somerville, Mass.
Wm. Focke's Sons Co., Dayton, Ohio
The Galat Packing Co., Akron, Ohio
Gaffney & Co., San Francisco, California
S. R. Gerber Sausage Co., Buffalo, New York
Glover Packing Co., Roswell, New Mexico
Goren Packing Co., East Boston, Massachusetts
Hickory Hill Meat Packers, Tampa, Florida
Hoffman Packing Co., Los Angeles, California
Geo. A. Hormel Co., Los Angeles, California
Geo. A. Hormel Co., Fort Dodge, Iowa
Geo. A. Hormel Co., Fremont, Nebraska

Nova Scotia Ce-op Abbatoir Ltd., Malifax, N.S., Can. Osrok Company, Pusan, Korea Pasco Meat Products, Inc., Newark, New Jersey Bernard S. Pincus, Philadelphia, Pennsylvania Plymouth Rock Provision Co., Bronx, New York Puriton Sales Ltd., Vancouver, B. C., Canada F. B. Purnell Sausage Co., Simpsonville, Kentucky C. H. Rice Co., Bangor, Maine Reimer Meat Products Co., Green Bay, Wisconsin L. M. Schoelder Ltd. Kilchenge, Outario, Canada C. H. Rice Co., Bangor, Maine
Reimer Meat Products Co., Green Bay, Wisconsin
J. M. Schneider Ltd., Kitchener, Ontario, Canada
W. F. Schonland Sons Co., Manchester, New York
Seethaler's Wholesale Meat Co., Provo, Utah
Shopsy's Foods, Ltd., Toronto, Canada
Southern Provision Co., Inc., Chattanooga, Tenn.
Southland Provision Co., Inc., Chattanooga, Tenn.
Southland Provision Co., Orangeburg, South Carelina
Stearnes Packing Co., Auburn, Maine
Robert E. Stumpf, Cleveland, Ohio
Suber-Edwards Co., Quincy, Florida
The Sucher Packing Co., Dayten, Ohio
Sunnyland Packing Co., Guten, Ohio
Sunnyland Packing Co., Thomasville, Georgia
Szelagowski, A. & Son (Branch of Tobin Packing)
Buffalo, New York
Taiyo-California Inc., Beverly Hills, California
Tobin Packing Co., Rochester, New York
Tobin Packing Co., Rochester, New York
Tobin Packing Co., Roson, Massachusetts
Frank Wardynski & Sons, Inc., Buffalo, New York
Williams Packing Co., Gadsden, Alabama
Wilson & Co., Oklahoma City, Oklahoma
Wilson & Co., Oklahoma City, Oklahoma
Wilson & Co., South Omaha, Nebraska
Zenith Meat Company, Los Angeles, California

Zenith Meat Company, Los Angeles, California Zenith Meat Company, Wichita, Kansas



Highest Quality Machines for Highest Quality Sausage Making for Over 90 Years

JOHN E. SMITH'S SONS CO. • 50 Broadway, Buffalo 3, N. Y. • Sales and Service Offices in Principal CN



Whatever it takes







to catch her eye

MARATHON has the answer

New TUX bacon package an eye catcher in every market!

Housewives love Tux convenience. A lift of the flap opens it. The entire tray slides out, then back in with unused bacon for tight, safe storage.

Packers like tamperproof Tux, too. It's so easy to "work" on packaging lines. Above all, it sells bacon!

Tux, made from Marathon's revolutionary Hi-Fi Wonder White board, takes color printing beautifully, making your brand name stand out sharp, clear and inviting in the display case. The always clear polystyrene window offers perfect product visibility.

If you package bacon, franks, sausages, luncheon meats or lard, you'll want to ask your Man from Marathon for sample packages with brilliant, shopperstopping design. Or write: Marathon, A Division of American Can Company, Menasha, Wisconsin.



you can't beat Marathon (**)



CURE

The users of this product reads like "The Who's Who" in the industry! Hundreds and hundreds of daily users of

You Can't Afford Not to Try a Drum on Approval!

Packers Powder Cure attest to its reliability.

 FOOL PROOF FREE FLOWING

> PERFECTLY INTEGRATED NO WET SPOTS

LABORATORIES, Inc.

1850 W. 43rd ST. . CHICAGO 9, ILL.

Manufacturing Chemists for the Food Industry

THE NATIONAL PROVISIONER, MARCH 26, 1960

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FOR ALL CURING

Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



TEASERS on billboard-readerboard of Milwaukee Sausage Co., Seattle, set up at city's busiest intersection, have received widespread attention. "Franks Fur Ter Memory" and "Take Me To Your Larder" are among punny captions.





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NEW PACKAGING and new slogan have sparked sales of sliced luncheon meat for Schweigert Meat Co., Inc., Minneapolis. Firm has moved entire sliced luncheon meat line into Advac packages by Marathon, Menasha, Wis. "Schweigert's Makes It Better" slogan is utilized in all advertising and promotion, from copy on packages to television commercials of the meat processing company.





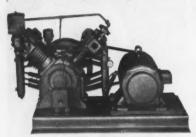
MAJOR CHANGES in packaging of American Kosher Provisions, Inc., Brooklyn, are part of firm's marketing program aimed at offering largest variety of kosher meat products in industry, president Hyman Kleinberg announced. Both new and standard products now are packaged in laminated vacuum pouches designed and printed in lustro process by Milprint, Inc., Milwaukee. Pouches have tear nick on side weld for easy opening. Among products featured in pouches are sliced bologna, cocktail frankfurters and sliced corned beef loaf (shown). New four-color, foldover boards, lithographed by Milprint, with vacuum sealed overwrap are used for hickory smoked beef frye, cooked corned beef and smoked pastrami manufactured by firm.



NEW 1½-LB. perishable canned hams have been introduced by (top to bottom) Armour and Company, Chicago, Swift & Company, Chicago, and Stahl-Meyer, Inc., New York City, under recent U.S. Department of Agriculture regulation permitting manufacture of non-sterile boneless canned ham in sizes smaller than 3-lb. tins.

Humane Slaughter ... High-Pressure Air

You can comply with humane slaughter laws more quickly and easily when you use air-powered stunning methods. Make sure you have high pressures required for the stunning hammer-install a quality-built, highpressure air compressor. Write for complete details or see your Gardner-Denver air compressor specialist.



TYPE AD

(two-stage, air-cooled)

Pressures to 350 psi Capacities 4-100 cfm



TYPE AB

(two-stage, water-cooled)

Pressures to 1000 psi Capacities 26-92 cfm

TYPE WE

(two-stage, water-cooled)

Pressures to 350 psi Capacities 430-860 cfm

TYPE RXT

(two-stage tandem, water-cooled)

Pressures to 500 psi Capacities 87-455 cfm



EQUIPMENT TODAY FOR THE CHALLENGE OF TOMORROW

GARDNER

Gardner-Denver Company, Quincy, Illinois In Canada: Gardner-Denver Company (Canada), Ltd., 14 Curity Ave., Toronto 16, Ontario

One Firm Wears the Green; Other Dons White Hat

S HURE, and both are foine firms founded by Irishmen named "Pat," but one emphasized its ties with the auld country while the other dropped its 50-year-old green shamrock symbol during the week of St. Patrick's Day.

"St. Patrick's Day has a very special significance for the firm of Patrick Cudahy Inc. and the city of Cudahy, Wis., plained a full-page ad featuring a photo of that company's founder in the Chicago Daily News of March 17. "It was on this day in 1849 that Patrick Cudahy was born in the little town of Callan in County Kilkenny, Ireland."



Meanwhile, in Calgary, Alta., Burns & Co., Ltd., announced its decision to quit "wearing the green" and to don, instead, a cowboy's white hat as more symbolic of that firm's heritage

of pioneering in western Canada. "In 1878," the Canadian firm noted, "young Pat Burns trekked his meat on the hoof and dressed it on the spot to feed the CPR gangs who were pushing the new tracks across the virgin prairie and Rocky Mountains. By 1885, he was operating out of Calgary to supply the western pioneers who settled in the wake of the rails. And in 1890, he built his first packinghouse on the same site."

The company's present network of eight plants and eight subsidiaries has more than 50 branches and warehouses stretching from the Maritimes to Victoria and from the 49th parallel north to Whitehorse and

"Probably no other Canadian company has more right to the white hat," Burns & Co. declared. "The late founder, Senator 'Pat' Burns, became one of the 'Big Four' pioneer ranchers who originated the colorful Calgary Stampede. And legend has it he instigated the first chuckwagon races which make the Stampede unique on this continent. By strange coincidence, the last director elected to Burns' board is Maurice Hartnett, present head of the big show."

To publicize its switchover from the shamrock, which has adorned Burns products and buttonholes for 50 years, the company is presenting white hats to its 300 salesmen in a series of three regional sales meetings. The salesmen cover nearly every city and outpost in Canada, some traveling by powerboat and dogsled over northern wastes and waters to reach isolated communities.

The Patrick Cudahy advertisement, punctuated with green shamrocks, described the life of the founder after his family brought him to America at the age of three months and settled in Milwaukee.

Patrick Cudahy began work in the meat packing industry when he was 13 years old, was placed in charge of the Plankinton Packing Co. plant in Milwaukee at the age of 26 and became a partner of John Plankinton at 31. Eight years later, when Plankinton retired, Cudahy founded Cudahy Brothers Co. with his brother, John a silent partner.

The firm's name was changed to Patrick Cudahy Inc. in November, 1957, as a tribute to the founder. Two other brothers of Patrick-Michael and Edward-established The Cudahy Packing Co. in Omaha.

Analysis of State Laws on Workmen's Compensation

In some states an employer can go to jail for ignoring his state's workmen's compensation law. In many states he can be stopped from doing business. In most states he can be fined. The laws vary.

In Virginia, for example, most employers with seven or more employes must have workmen's compensation insurance; in Nevada most employers with two or more employes, in some states most employers with one or more employes.

To help employers learn how to conform to the workmen's compensations laws, the Chamber of Commerce of the United States has published its 1960 biennial revision of Analysis of Workmen's Compensation Laws. The 57-page booklet includes the latest changes in U.S. state, federal and Canadian laws.

From the booklet, employers can learn what they must report when employes are injured. They can learn their options in getting workmen's compensation insurance, and the maximum and minimum benefits paid for on-the-job injuries or disease to employes.

For a copy of the booklet send \$1 to the insurance department, Chamber of Commerce of the United States, 1615 H st. N. W., Washington 6, D. C.



Taste Appeal... Eye Appeal... Buy Appeal with...



DRI-SWEET
CORN SYRUP SOLIDS

More successful processors are recognizing the advantage of a single conditioner-sweetener like OK BRAND DRI-SWEET Corn Syrup Solids.

DRI-SWEET fortifies *Taste Appeal* by keeping comminuted meats at the peak of their natural deliciousness. Retains flavor and juices without over sweetening.

DRI-SWEET puts more into Eye Appeal because this pure, transparent and nutritious carbohydrate from corn syrup preserves appetizing colors. Reduces watering-off and shrinkage, Binds meat particles for more appealing texture (easier processing, too!)

Proper taste and eye appeal add up to greater *Buy Appeal*.
Only OK BRAND DRI-SWEET performs so well, yet is so economical and easy to use. Available in 2 popular forms:
OK BRAND DRI-SWEET 42 D.E. Coarse and 42 D.E.
Powdered. All available in convenient 100 lb. moisture-proof bags.



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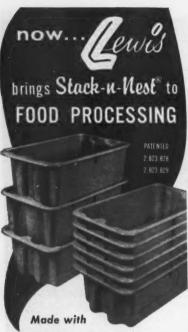
"The Man From Hubinger" is ready to offer detailed advice on how OK BRAND DRI-SWEET can improve your comminuted meats. If he hasn't called on you, write, wire or phone today for prompt attention to your needs.

THE HUBINGER COMPANY

Keokuk, Iowa

NEW YORK . CHICAGO . LOS ANGELES . BOSTON . CHARLOTTE . PHILADELPHIA





PolyLewton

The remarkable new material developed especially for use in conjunction with raw foods.

- Easy to Clean slick, glass-like, closed surface molded on matched dies to eliminate sharp interior crevices and corners.
- Easy to Handle lightweight (only 3¾ lbs.), full perimeter, top-rim finger grips.
- Easy to Stack special patented design for quick, easy stacking — empty or loaded.
- Easy to Move in stacks or nests on platform trucks or pallets — between processing operations.
- Easy to Nest nesting nibs minimize binding and gripping suction.
- Easy to Install long life at a lower original cost compared to stainless steel.

Lower your handling costs with Lewis PolyLewton Stack-n-Nest Tote Pans . . . send for complete information.

G. B. LEWIS COMPANY

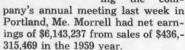
152 Montgomery Street • Watertown, Wisconsin Material Handling Specialists for nearly a century



John Morrell & Co. Year Is 'Off to Good Start'

John Morrell & Co., Chicago, is "off to a good start" in the first four

months of the current fiscal year and sales for the year are expected to approach \$500,000,-000, W. W. Mc-Callum, president, told share-holders at a series of regional meetings preceding the com-



W. McCALLUM

At the annual meeting, stockholders elected John L. Loeb, jr., a general partner in the New York firm of Carl M. Loeb, Rhoades & Co., to the board of directors and approved an amendment increasing the number of authorized shares of the company from 1,200,000 to 2,500,000. All other directors were re-elected except George A. Morrell, who was named an honorary director.

McCallum's optimistic forecast for the current year was presented at regional meetings in Sioux Falls, S. D., New York City, Chicago, Ottumwa, Ia., and Los Angeles. He said the company plans to invest \$4,000,000 in new equipment and plant improvement during the year.

Sales of consumer identified products, such as sausage, canned meats and sliced bacon, increased substantially during the first quarter of this year over the comparable 1959 period, the president reported. Increases ranging from 16 per cent to 65 per cent were recorded on various items. Some of the increases occurred as a result of sales from subsidiaries acquired by Morrell during 1959. The company now has about 30 plants, which are located virtually from coast to coast and border to border, McCallum pointed out.

The president announced that the company plans to double the hog kill capacity at Illinois Meat Co., Chicago, and to increase sausage production at its Jackson blvd. plant in Chicago to 300,000 lbs. a week. The sausage plant now houses the consolidated operations of Scott Petersen & Co. and Saratoga Meat Products Co. The three firms were among those acquired by Morrell last year.

McCallum also said that the company plans to stop slaughtering hogs at the Morrell-Felin plant in Philadelphia and will convert the vacated space into a Red Heart dog and cat

food line within the next two months. He predicted that it probably will be 1961 before the company's Fort Worth plant resumes operations,

A new Morrell bacon package exhibited to shareholders has received enthusiastic acceptance in a fourweek test marketing on the West Coast, McCallum said. The package features a slide-out tray with eartype tabs. Morrell has patents on the package and packaging machinery.

South St. Joseph Firms Plan Own Sewage Plant

Firms in the stockyards area southwest of St. Joseph, Mo., have decided to construct their own sewage treatment plant rather than to participate in a joint project with the city, John W. Bennett, president of the St. Joseph Stock Yards Co., notified city officials.

He said the industrial group is withdrawing its offer to pay \$1,350,000 of the cost of a joint treatment plant and a portion of the operating cost. The firms have concluded that a separate primary sewage treatment plant can be built for less than \$1,350,000 and that its operating costs would be less than the group's anticipated contribution to the maintenance and operation of a single facility, Bennett said. Swift & Company is one of the firms.

The offer of \$1,350,000, which exceeds the estimated cost of the additional capacity for a joint operation, previously was turned down by the city. Bennett said the firms still believe that both they and the city would benefit in the form of lower operating and maintenance costs from the construction of a single plant. Estimated cost of a separate city project is \$9,500,000.

NIMPA Sets April Date For Accounting Conference

Meat packers who presently are using operations research techniques will be the subject of a speech entitled "Potential Applications of Operations Research in the Meat Packing Industry" by Edward Jacobs, Caywood and Schiller, statistical consultants, Chicago, at the central division meeting of the NIMPA Accounting Conference.

The meeting is scheduled for Saturday, April 2, 1960 at the Severin Hotel, Indianapolis, according to Jim Connelly, chairman of the NAC central division. John Peck of Harry Moss & Co., Chicago, will discuss the relationship of statements of application of funds to balance sheets.

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The Western Regional Beef Council was formed recently when cattlemen representing five western states met at the Mapes Hotel in Reno, Nev., to merge the efforts of their states in the promotion of beef and beef products.

The states involved in the creation of the organization are California, Nevada, Oregon, Washington and Utah. One director from each state was appointed by the group to serve until final organizational plans are completed and directors can be elected from each state.

Brunel Christensen, president of the California Cattlemen's Association, was elected chairman of the newly-formed board of directors as the director from California. Other directors are: Louis Bergevin, Nevada; Kent Magruder, Oregon; Al Matsen, Washington, and Hugh W. Colton, Utah.

The group announced that all the western states will be formally invited to join the Western Regional Beef Council and to appoint a director for organizational planning.

Basic reason for the formation of the council is to coordinate beef promotion efforts under one head and to minimize costs.

Carl Garrison, chairman of the California Beef Council, assured the group that all participating states would have point-of-sale material in their markets by April as a result of the union.

Next meeting of the new organization has been scheduled for Denver in July when final organizational plans will be approved. However, its beef promotion activities will start immediately.

Robinson-Patman Violation Denied by Meat Importer

Plumrose, Inc., 99 Hudson st., New York City, an importer and distributor of Danish canned meats and vegetables, has filed a categorial denial to Federal Trade Commission charges of discriminating among its customers in granting promotional allowances.

The FTC charged in a complaint issued January 25 that the company paid favored customers promotional or advertising allowances which were not made available to all other competing customers on proportionally equal terms as required by Section 2(d) of the Robinson-Patman Amendment to the Clayton Act.

Denying the charges, Plumrose asks dismissal of the complaint.





ALL MEAT... output, exports, imports, stocks

Meat Production Up; Hog Kill Above 1959

Meat production under federal inspection scored a moderate recovery in the week ended March 19 as volume for the period rose to 407,-000,000 lbs. from 397,000,000 lbs. for the previous week. Volume of output last week was about 11 per cent larger than the 366,000,000 lbs. produced in the same period last year. All livestock contributed to the week's larger meat production and only slaughter of sheep and lambs was smaller than last year. Cattle kill numbered nearly 50,000 head larger than last year and that of hogs was over 100,000 head above the 1959 count. Estimated slaughter and meat production by classes appear

					BEE	F		P	ORK	
Week	Ende	ti				Production	1		t. lard)	
					M's	MII. Ibs.		Number		
March	19,	196	0			204.3		1,335	180.4	
March	12,	196	0		335	202.3		1,300	173.4	
March	21,	195	9		291	175.8		1,231	167.7	
					VE.	AL	LA	MB AND	TOT	AL
Week	Ende	d			Number	Production	M	UTTON	MEA	T
					M's	Mil. Ibs.	Number	Production	PRO	DD.
							M's	Mil. Ibs.	Mil.	lbs.
March	19,	196	0		100	10.5	240	12.2	407	
March	12,	196	0		92	9.7	235	12.0	397	
March	21,	195	9		94	9.9	259	13.1	366	
	HIG			KILL:	Cattle, 4	62,118; Hog	s, 1,859,21	15; Calves,	200,555;	Sheep
				KILL:	Cattle.	154.814: Ho	gs. 641.00	0: Calves.	55.241:	Sheep

p and Lambs, 137,677.

Week	Ende	d	AVER	CAT	IGHT AND		HO	GS	
				Live	Dressed		Live	Dressed	
March	19.	1960		1,045	601		235	135	
March	12.	1960	***********	1.050	604		232	133	
March	21,	1959		1,051	604		236	136	
						SHEE	PAND	LARD	PROD.
Week	End	ed		CAL	VES	LA	MBS	Per	Mil.
				Live	Dressed	Live	Dressed	cwt.	, Ibs.
March	19.	1960		185	105	105	51	-	41.3
March	12.	1960		185	105	105	51	-	40.3
March	21,	1959		185	105	103	51	14.4	41.9

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 168,900,000 lbs. on March 12. Volume was down 4 per cent from 176,-500,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 43,300,000 lbs. for a 3 per cent drop from 44,700,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	perce	stocks as
		Mar. 14
HAMS:		
Cured, S.PD.C	119	61
Frozen for cure, S.PD.C.	. 95	113
Total hams	100	93
PICNICS:		
Cured, S.PD.C	208	169
Frozen for cure, S.PD.C.		65
Total picnics	. 118	95
BELLIES:		
Cured, D.S	. 109	92
Frozen for cure, D.S		39
Cured, S.PD.C		69
Frozen for cure, S.PD.C.	101	113
OTHER CURED MEATS:		
Cured and in cure	. 114	78
Frozen for cure		77
Total other	. 100	77
FAT BACKS:		
Cured D.S	. 135	77
FRESH FROZEN:		
Loins, spareribs, neckbone	s,	
trimmings, other-total	. 97	93
TOT. ALL PORK MEATS .	. 99	96
LARD & R.P.F	. 104	97
PORK LIVERS		106
FORK LIVERS	. 97	100

EAST COAST MEAT IMPORTS

Arrival of foreign meat at New York, Boston and Philadelphia, as reported in pounds by the U.S. Department of Agriculture.

Week ended March 11, 1960
From Australia—1,263,126 lbs. boneless beef, 305,148 boneless mutton. Argentina—60,300 canned beef. Canada—71,807 carcass beef and veal, 69,637 miscel. meats. Denmark—302,207 canned pork. Holland—457,817 canned pork. Ireland—40,731 boneless beef.

Meats Up; Record Gen. Index

Meat prices averaged the highest since late September and the general list of consumer commodities averaged the highest in many years, according to Bureau of Labor Statistics wholesale price indexes. The average wholesale price index on meats for the week ended March 15 was 96.4, the highest since the 98.2 was recorded for the week ended September 29, 1959. The average commodity price index at 120.0 was at its highest since the new basis of calculation was established more than 10 years ago.

Sliced Bacon Production

Sliced bacon production for the week ended March 5 amounted to 20,086,112 lbs., according to the U.S. Department of Agriculture.

U.S. MEAT EXPORTS

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Pork in Pork in Pork in 1 Bolog Bolog Smok Smok Polish self New Olive Blood Blood Peppe Pickle Bolog 6, 7 New slice Olive Slice P.L. P&P & P. & C.

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While exports of red meat from the United States are small compared with such imports, exports of meat in January showed a considerable increase over volume of such movement in December 1959 and for January last year. However, U.S. exports of animal fats run considerably above total meat imports. Exports of lard in January at 68,800,-010 lbs. were nearly double the volume in December and about 38 per cent larger than in January 1959. Exports of inedible tallow totaled 137,829,455 lbs. for a small drop from volume in December, but still held a decided edge over last year's January volume of 112,527,410 lbs.

U.S. exports of meat products in January 1960-59 are listed below:

	1960	1959
Commodity		January Pounds
EXPORTS (Domestic)		
Beef and veal-		
Fresh or frozen		
	1,346,013	914,141
(except canned)	947,290	831,271
Pork-	0.11,200	002,012
Fresh or frozen		
(except canned)	. 889.333	820.625
Hams and shoulders.		Garoyono
cured or cooked .		1,308,346
Bacon		915,988
Pork, pickled, salted		210,000
otherwise cured .		1.548.694
Sausage, bologna &	. 1,034,463	1,540,094
frankfurters	400 400	
(except canned)	. 177,158	135,167
Meat and meat produ		
(except canned)	. 204,531	990
Beef and pork livers		
fresh or frozen	. 6,063,202	4,719,290
Beef tongues,		
fresh or frozen .	. 2,130,195	1,898,980
Variety meats,		
(except canned)	. 2,891,166	1,632,073
Meat specialties,		
frozen	. 335.570	599,048
Canned meats-	,	
Beef and veal	. 200,237	173,453
Sausage, bologna and		210,200
frankfurters		89,399
Hams and shoulders		54,561
Pork, canned	. 239,398	327,717
Meat and meat produ	icts 318,133	292,785
Lamb and mutton	icts 318,133	292,100
	20.000	02 007
(except canned)	. 50,926	93,927
Lard (includes rendere		40 440 440
pork fat)		42,149,907
Shortenings, animal fa		
(excl. lard)	. 103,150	
Tallow, edible	. 619,601	412,570
Tallow, inedible	. 137,829,455	112,527,410
Inedible animal oils .	. 1,007,493	381,242
Inedible animal grease		
and fats		7.081.255
Compiled from Bureau		

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in February 1960-59, as reported by the Canadian Department of Agriculture:

Cattle											_	-	H	e	19 ad			Feb. 1959 Head 116,203
Calves											٠			3	4,4	159	•	33,459
Hogs													. 5	4	8.2	225	5	618,091
Sheep						٠								2	6,2	212	2	26,860

Average dressed weights of livestock were as follows:

Cattle Calves												534	.5	960 lbs.	Feb. 1959 527.6 lbs. 138.9 lbs.
Hogs Sheep		٠					۰	۰		۰	٠	156	.1	lbs.	160.7 lbs 48.7 lbs

PROCESSED MEATS . . . SUPPLIES

USDA Buys More Lard Last Week: Eliminates 3-lb. Tins

from

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orts of

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nd for

U.S.

sider-

s. Ex-

8,800.-

e vol-

38 per

1959.

totaled

p from

held a

Janu-

icts in

1959

January Pounds

914,141

831,271

820,625

1,308,346 915,968

1,548,694

135,167

4,719,290

1,898,980

1.632.073 599,048

173,453

89,399 54,561

327,717 292,785 93,927 42,149,467

ER stock in , as reartment

Feb. 1959 Head 116,203 33,459

618,091 of live-

Feb. 1959 527.6 lbs. 138.9 lbs. 160.7 lbs. 48.7 lbs.

26, 1960

990

low:

The U.S. Department of Agriculture late last week purchased an additional 4.851,000 lbs. of lard in its continuing program of helping to holster the live hog market and to assist needy persons and eligi-ble institutions. Of the week's volume, 2,016,000 lbs. were to be packed in 1-lb. and 2-lb. cartons at prices ranging from 10.92c to 11.08c per lb. and the remainder in 3-lb. tins at 12.90c to 13.09c per lb. About \$591,000 in Section 32 funds were spent for the supply of lard.

The USDA accepted offers from five of the 10 firms which submitted bids. All bidders offered a total of 6,480,000 lbs. in cartons, and 7,470,-000 lbs. in tins. The accepted offers are to be delivered from April 16 through May 1. Purchases to date under the program totaled 51,-432,000 lbs. at a cost of about \$6,-148,000. Offers will be accepted on product in 1-lb. and 2-lb. cartons only until further notice.

U. S. Losing Offal Market In Austria To Canada, Others

The United States is losing its market for variety meats in Austria to Canada and Eastern European countries. Austrian imports of fresh and frozen variety meats from all sources increased from 1,500,000 lbs. in 1958 to 6,500,000 lbs. in 1959. At the same time, imports from the U. S. dropped sharply from 354,000 lbs. to only 51,000 lbs.

The sharp decrease in purchases from the U.S. was during a period when U.S. prices were declining and U. S. exports to most other countries were rising.

A basic Austrian trade policy is to direct foreign purchases to adjacent Eastern European countries in order to use up its eastern clearing balances. Austrian foreign trade controls on livestock and meat protect the industry from foreign competition and help maintain and sta-

bilize prices.

Austrian imports of variety meats from Canada rose sharply in 1959 to 2,032,000 lbs. from 778,000 lbs. in 1958 as a result of more competitive Canadian prices. If hog cholera were eliminated in the U.S., pork variety meat exports to this European area would probably increase.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	Mar. 18	mar. II
	1960	1960
P. S. lard (a)	5,640,274	5.640,274
P. S. lard (b)	120,000	240,332
Dry rendered lard (a)	1,360,408	1,360,408
Dry rendered lard (b)	1,707,285	1,707,285
TOTAL LARD	8,827,967	8,948,299
(a) Made since October 1	, 1959.	
(b) Made previous to Oct	ober 1, 1959.	

New Ship To Enter N.Z.-U.S. Run In April; Three More By Fall

The Crusader Steamship Line will have a new ship, the SS Port Montreal, on the regular run in April carrying chilled beef from New Zealand to the United States.

It was announced last June that four new ships valued at £6,000,000 were under construction for the "refrigerator cargo trade between Australia and North America."

Since January 1959, Crusader vessels have run a regular monthly service from Australia to San Francisco, Los Angeles and Vancouver.

"The four ships will be 7,500 tonners, smaller than those now being used. Two are being built in Britain (for the Blue Star Line and New Zealand Shipping Co.), and the third in West Germany (for Shaw Savill). Port Line will convert the modern freighter Port Montreal to provide the fourth."

It is indicated that all four vessels will be in service by the fall of this year.

WEEKLY MEAT BONING

A total of 21,775,906 lbs. of meat was boned in the week ended March 5, the U.S. Department of Agriculture has reported. Of this volume, 11,361,016 lbs. were beef, 9,250,051 lbs. pork and 1,164,839 lbs. were other meat.

DOMESTIC SAUSAGE

rork sausage, bulk,	
in 1-lb. roll30	@ 371/2
Pork saus., sheep cas.,	
in 1-lb. package50	@54
Franks, sheep casing,	
in 1-lb. package63	@ 69
Bologna, ring, bulk47	1/2@52
Bologna, a.c., bulk36	@42
Smoked liver, n.c., bulk 46	
Smoked liver, a.c., bulk 37	@45
Polish sausage,	
self-service pack57	@69
New Eng. lunch spec. 60	@ 66
Olive loaf, bulk45	1/2@53
Blood and tongue, n.c. 56	@69
Blood, tongue, a.c45	51/2@54
Pepper loaf, bulk60	@641/2
Pickle & Pimento loaf43	1/2@53
Bologna, a.c., sliced	
6, 7-oz. pack. doz2	.61@3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz. 3	3.93@4.92
Olive loaf,	
sliced, 6, 7-oz., doz	2.93@3.84
P.L. sliced, 6-oz., doz.	3.55@4.80
P&P loaf, sliced,	
6, 7-oz., dozen	2.78@3.60

DRY SAUSAGE

			1	a	le	1		1	l	6)			
Cervelat,	h	ıe)1	E		1	b	u	n	g	g			1.04@1.06
Thuringer														63@65
rarmer										_		ı.		87@89
noisteiner					ď									76@78
salami, B.	C													95@97
salami, (ie	1	11	n.	a		9	ŧΫ	3	ď	e			1.06@1.08
Salami, co	ol	t	e	d										52@54
repperoni														86@88
oicilian														99@1.01
uoteborg														87@89
Mortadella	ď	•	Ϊ.	•	•	•	•		•	Ī	Ī		Ī	60@62

CHGO. WHOLESALE SMOVED MEATS

SMOKED MEATS	
Wednesday, March 23, 196	0
Hams, to-be-cooked, 14/16	(av
wrapped	511
Hams, fully cooked,	
14/16 wrapped	521
Hams, to-be-cooked, 16/18	
wrapped	51
Hams, fully cooked,	
16/18 wrapped	52
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	36
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped .	
Bacon, No. 1, sliced 1-lb. hea	
coal calf-carving nkg	AR

SPICES

(Basis Chicago, or	iginal	bar-
rels, bags, b	ales)	
1	Whole	Ground
Allspice, prime	86	96
resifted	99	1.01
Chili pepper		56
Chili powder		56
Cloves, Zanzibar	60	65
Ginger, Jamaica	48	54
Mace, fancy Banda	3.50	3.90
East Indies		2.95
Mustard flour, fancy		43
No. 1		38
West Indies nutmeg		1.82
Paprika, American,		
No. 1		52
Paprika, Spanish,		
No. 1		67
Cayenne pepper		63
Pepper:		
Red, No. 1		56
White	1.11	1.19

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage) Beef rounds: (Per set) Clear, 29/35 mm, ...,1.25@1.35

Clear, 29/35 mm1.25@1.35
Clear, 35/38 mm1.25@1.35
Clear, 35/40 mm1.05@1.10
Clear, 35/40 mm1.05@1.10 Clear, 38/40 mm1.25@1.35
Clear, 44 mm./up2.10@2.25
Not clear, 40 mm./dn. 75@ 85
Not clear, 40mm./up 95@ 1.05
No. 1, 24 in./up 13@ 15
No. 1, 22 in./up 16@ 18
Beef middles: (Per set) Ex. wide, 2½ in./up3.60@3.85
Ex. wide, 21/2 in./up3.60@3.85
Spec. wide, 21/8-21/4 in. 2.65@2.90
Spec. med. 17/8-21/8 in1.75@2.00
Narrow, 1% in./dn1.15@1.30
Reaf hung cane: (Each)
Class E in /sm 99@ 49
Clear, 416-5 inch 29@ 34
Clear, 4½-5 inch 29@ 34 Clear, 4-4½ inch 20@ 22
Clear, 31/4-4 inch 16@ 19
Beef bladders, salted: (Each)
7½ inch/up, inflated 21 6½-7½ inch, inflated 14
51/2-61/2 inch, inflated 12@ 14
Pork casings: (Per hank) 29 mm./down4.45@4.55
29 mm./down4.45@4.55
29/32 mm4.35@5.00
32/35 mm
35/38 mm2.50@2.75
38/42 mm2.25@2.50
Hog bungs: (Each)
Sow, 34 inch cut62@64
Export, 34 in. cut53@57
Large prime, 34 in42@45
Med. prime, 34 in29@32
Small prime16@22
Middles, cap off
Hog skips 7@10
Hog runners, green15@20

Sheen	casings											Per	har	ak)
26/28	mm.			۰										
24/26	mm.		۰			٠						.5.25	@5	.35
22/24	mm.	۰				۰		0				.4.15	84	.25
20/23	mm.		۰								٠	.3.65	63	.75
18/20	mm.	0		۰	9							.2.70	0 2	.80
16/18	mm.	•					0		0	0		.1.3	101	.45

CURING MATERIALS	
Nitrite of soda. in 400-lb. bbls., del. or f.o.b. Chgo	CWt.
Pure refined gran. nitrate of soda	5.65
Pure refined powdered nitrat of soda	
Chgo. gran. carlots, ton Rock salt in 100-lb.	30.50
bags, f.o.b. whse., Chgo Sugar:	28.50
Raw, 96 basis, f.o.b. N.Y Refined standard cane	6.20
gran., delv'd. Chgo Packers curing sugar, 100-	9.20
lb. bags, f.o.'). Reserve, La., less 2% Dextrose, regular:	8.85
Cerelose, (carlots, cwt.) Ex-warehouse, Chicago	7.41

SEEDS AND HERRS

(Lel. lb.) Wh	ole	Ground
Caraway seed	28	33
Cominos seed		54
Mustard seed		
fancy	23	
yellow Amer	17	
Oregano	37	46
Coriander.		
Morocco, No. 1	20	24
Marjoram, French	54	63
Sage, Dalmatian,		
No 1	59	66

THE NATIONAL PROVISIONER, MARCH 26, 1960

FRESH MEATS ... Chicago and outside

CHICAGO

March 22, 1960

CARCASS BEEF

Steers. g	en.	ran	ge	:		١	(e	carlots, lb.)
								none qtd.
Choice	500	600) .					- 44
Choice	600	0/70	00					44
Choice	700	0/86	00					431/2
Good,								
Good,	600/	700						41
Bull .								37
Comme	ercia	l ce	we					33
Canner	-cuti	er	co	N	N			321/2

PRIMAL BEEF CUTS

Prime:
Rounds, all wts55 @56
Tr. loins, 50/70 (lel) 90 @1.12
Sq. chux, 70/90411/2@42
Arm chux, 80/11039 @391/2
Ribs, 25/35 (lel) 68
Briskets (lcl)33 @331/2
Navels, No. 1121/4 @ 13
Flanks, rough No. 1 .121/2@13
Choice:
Hindqtrs., 5/800 53
Foregtrs., 5/800 363/4
Rounds, 70/90 lbs531/2@54
Tr. loins, 50/7072 @80
Sq. chux, 70/90411/2@42
Arm chux, 80/11039 @391/2
Ribs, 25/30 (lel)58 @60
Ribs, 30/35 (lcl)54 @57
Briskets (lcl)33 @331/2
Navels, No. 1121/4@13
Flanks, rough No. 1 .121/2@13
Good (all wts.):
Sq. chucks
Rounds
Briskets32 @33
Ribs49 @51
Loins, trim'd61 @64

COW, BULL TENDERLOINS

C&C	gr	ade	, fre	s	h					G	J	o	b	lots, lb.)
Cow,	3	lb	s./do	W	ľ	k						۰		80@ 85
Cow,	3	/4	lbs.			٠			۰					93@ 99
Cow,	4	1/5	lbs.											1.00@1.05
Cow,	5	lbs	./up											1.14@1.18
Bull,	5	lbs	./up			0	0	0	۵	0				1.14@1.18

CARCASS LAMB

Prime,	30/45	lbs.			47 @ 50
Prime.	45/55	lbs.			46 @49
Prime.	55/65	lbs.			441/2@47
Choice.	30/45	lbs.			47 6 50
Choice,	45/55	lbs.			46 @49
Choice,	55/65	lbs.			4414@47
Good, a	Il wts.				43 @48

Bant Literation	
(Frozen, carlots, lb.)	
	2
Tongues, No. 2, 100's 2	91/2
Heart, regular 100's 191/2@2	0
Livers, regular, 35/50's 24 @ 2	41/2n
Livers, selected, 35/50's 2	91/2n
Tripe, cooked, 100's	
Tripe, scalded, 100's	
Lips, unscalded, 100's . 1	
Lips, scalded, 100's 1	31/4
Melts 4¾ @	5
Lungs 100's	
Udders, 100's	5¾ n

FANCY MEATS

Beef tongues,	(lb.)
corned, No. 1	37
corned, No. 2	34
Veal breads, 6/12-oz	1.35
12-oz./up	1.55
Calf tongues, 1-lb./dn.	29@30
,	

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat.	(lb.)
barrels46	@ 461/2
Bull meat, boneless,	40
barrels	49
Beef trimmings, 75/85%, barrels,	351/2
Beef trimmings.	0072
85/90%, barrels39	@40
Boneless chucks,	
barrels46	@ 461/2
Beef cheek meat,	
trimmed, barrels	30½n
Beef head meat, bbls.	28n
Veal trimmings,	44

VEAL SKIN-OFF

(Lel., lb.)
Prime, carcass, 90/12057@60
Prime, carcass, 120/15056@60
Choice, carcass, 90/12053@55
Choice, carcass, 120/15052@55
Good, carcass, 90/15047@50
Commercial, 90/19040@42
Utility, carcass, 90/19036@40
Cull carcass, 60/12530@32

BEEF HAM SETS

Insides, 12/up, lb Outsides, 8/up, lb		541/2 @ 55 531/2 @ 54
Knuckles, 7½/up		541/2@55
n-nominal, h-hid.	a-asked	

PACIFIC COAST WHOLES	ALE MEAT P	RICES
Los Angeles Mar. 22	San Francisco Mar. 22	No. Portland Mar.22
FRESH BEEF (Carcass):		
STEER:		
Choice, 5-600 lbs\$45.00@47.00	\$46.00@47.00	\$45.50@46.50
Choice, 6-700 lbs 44.00@46.00	44.50@46.00	44.50@46.00
Good, 5-600 lbs 43.00@45.00	43.00@44.00	43.50@45.00
Good, 6-700 lbs 41.00@43.00	43.00@44.00	43.00@44.00
COW:		
Commercial, all wts 35.00@37.00	35.00@38.00	37.00@39.00
Utility, all wts 34.00@36.00	30.00@34.00	36.00@38.00
Canner-cutter 31.00@34.00	30.00@32.00	34.00@36.00
Bull, util. & com'l 37.00@41.00	38.00@40.00	40.00@42.00
FRESH CALF: (Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down 44.00@52.00	None quoted	43.00@53.00
Good, 200 lbs./down 44.00@50.00	48.00@52.00	41.00@51.00
LAMB (Carcass):		
Prime, 45-55 lbs 41.00@43.00	43.00@47.00	45.00@47.00
Prime, 55-65 lbs 39.00@40.00	40.00@43.00	None quoted
Choice, 45-55 lbs 41.00@43.00	43.00@46.00	44.00@47.00
Choice, 55-65 lbs 39.00@40.00	40.00@43.00	None quoted
Good, all wts 37.00@39.00	40.00@45.00	42.00@46.00
FRESH PORK (Carcass): (Packer style)	(Shipper style)	
135-175 lbs. U.S. No. 1-3 None quoted	None quoted	25.00@27.00
LOINS:		
8-10 lbs 43.00@48.00	47.00@50.00	46.00@49.00
10-12 lbs 43.00@48.00	47.00@51.00	46.00@49.00
12-16 lbs 43.00@48.00	45.00@49.00	46.00@49.00
PICNICS: (Smoked)	(Smoked)	(Smoked)
4- 8 lbs 30.00@35.00	28.00@32.00	30.00@35.00
HAMS:		
12-16 lbs	49.00@53.00	47.50@51.00
16-18 lbs, 44.00@52.00	46.00@51.00	47.50@52.00

NEW YORK

March 22, 1960

CARCASS BEEF AND CUTS

Carcass, 6/70049 @511/2	
Carcass, 7/80049 @52	
Carcass, 8/900481/2@511/2	
Hinds., 6/70059 @66	
Carcass, 7/800 49 @52 Carcass, 8/900 48½ @51½ Hinds., 6/700 59 @66 Hinds., 7/800 59 @65	
Bounds cut across	
flank off	
Rds., dia. bone, f. o55 @591/2	
Short loins, untrim 98 @ 110	
Short loins, trim121 @142	
Flanks14½@18	
Ribs59 @68	
Armchucks	
Briskets	
Plates121/2@17	
Choice steer:	
Carcass, 6/70047 @49	
Carcass, 7/80046 @471/2	
Carcass, 8/900451/2@461/2	
Hinds., 6/70055 @ 59 Hinds., 7/80054½ @ 58	
Hinds., 7/80054½@58	
Rounds, cut across,	
flank off54 @57½	
Rds., dia. bone, f. o54 @571/2	
Short loins, untrim62 @74	
Short loins, trim80 @97	
Flanks14 @18	
Ribs51 @59	
Armchucks39 @44	
Briskets35 @41	
Plate:	
Good steer:	
Carcass, 5/70044 @46 Carcass, 7/80043½ @45½	
Carcass, 7/800431/2@451/2	
Hinds., 6/70051½@55	
Hinds., 7/80050½@54	
Rounds, cut across, flank off53 @561/2	
flank off	
Rds., dia. bone, f. o. 54 @571/2	
Short loins, untrim56 @60	
Short loins, trim72 @87	
Flanks ' 14 @18	
Ribs	
Armchucks38 @42	

FANCY MEATS

Fron

F.F.A C 43½ @ 44 41@ 41½ 40½ ... 40½ ... 40½ ... 39½ ... 39 ...

KCA33 BEEF AND CUIS	FANCI MEAIS
	(Lel. lb.)
e steer: (lcl., lb.) Veal breads, 6/12-oz
reass, 6/70049 @511/	12-oz./up
reass, 7/80049 @52	Beef livers, selected 33
rcass, 8/900481/2@511	Beef kidneys
nds., 6/70059 @66	Oxtails, 34-lb., frozen 19
nds., 7/80059 @65	
unds, cut across,	VEAL SKIN-OFF
flank off541/2@581/	
ls., dia. bone, f. o55 @591/	
ort loins, untrim98 @110	- Finne, 30 120
ort loins, trim121 @142	Fruite, 120 130
anks	
bs59 @68	Choice, 120/15053 @58
mchucks41 @45	Good, 60 9048 @52
iskets36 @41	Good, 90/12049 @53
ates	Good, 120/15047 @51
ice steer:	Choice calf, all wts47 @50
	Good calf, all wts44 @47
	Stand. calf, all cuts41 @46
reass, 7/80046 @471	
rcass, 8/900451/2@461	2 CARCASS LAMB
nds., 6/70055 @59	
nds., 7/80054½@58	(lel., lb.)
ounds, cut across,	Prime, 35/4549 @52
flank off54 @571	
is., dia. bone, f. o54 @571	2 Prime, 55/6548 @51
ort loins, untrim62 @74	Choice, 35/4548 @51
ort loins, trim80 @97	Choice, 45/5546 @50
anks14 @18	Choice, 55/6545 @47
bs51 @59	Good, 35/4545 @47
rmchucks39 @44	Good, 45/5544 @46
riskets	Good, 55/6542 @44
ates12 @17	(Carlots, lb.)
d steer:	Choice, 35/4548 @51
arcass, 5/70044 @46	Choice, 45/55
arcass, 7/800431/2@451	Choice, 55/65
inds., 6/700511/2@55	***************************************
inds., 7/80050½@54	CARCASS BEEF
ounds, cut across,	
flank off53 @56	
ds., dia. bone, f. o. 54 @57	1/2 Steer, choice, 6/70046 @461/2
nort loins, untrim56 @60	Steer, choice, 7/800451/2@46
nort loins, trim72 @87	Steer, choice, 8/90045 @451/2
lanks '	Steer, good, 6/700431/2@441/2
ibs47 @54	
rmchucks38 @42	
DHILA EDECH MEATS	Phila N. Y. Fresh Pork

PHILA. FRESH MEAT	rs
March 22, 1960	
Prime steer: (lcl. Carcass, 5/70050½	lb.)
Carcass, 7/90048	@51
Rounds, flank off56	@ 59
Loins, full, untr.,66	@70
Loins, full, trim86	@ 90
Ribs, 7-bone 65	@68
Armchux, 5-bone42	@44
Briskets, 5-bone34	@38
Choice steer: Carcass, 5/700461/	0.40
Carcass, 7/900451/2	@58
Rounds, flank off55	@ 56
Loins, full, untr.,53 Loins, full, trim,68	@ 72
Ribs, 7-bone55	@60
	@ 44
Briskets, 5-bone34	@38
Good steer:	@ 30
Carcass, 5/70043	@451/2
Carcass, 7/900421/2	
Rounds, flank off53	@55
Loins, full, untr.,46	@ 52
Loins, full, trim60	@65
Ribs, 7-bone49	@54
Armchux, 5-bone40	@42
Briskets, 5-bone34	@38
COW CARCASS:	-
Comm'l. 350/70043	@45
Utility 350/70042	@44
Utility 350/70042 Can-cut 350/70041 VEAL CARC: Choice 60/90 lbs56@59	@43
VEAL CARC: Choice	Good
60/90 lbs56@59	49@52
90/120 lbs57@60	50@54
120/150 lbs56@59	49@53
LAMB CARC: Prime	Choice
35/45 lbs50@53	49@52
45/55 lbs49@51	48@50
55/65 lbs45@48	45@48

CHGO, PORK SAUSAGE

disant Laure augas.	
MATERIALS-FRESI	H
Pork trimmings: (Joi	b lots
40% lean, barrels	16
50% lean, barrels	181
80% lean, barrels	34
95% lean, barrels	
Pork, head meat	28
Pork cheek meat	
trimmed, barrels	35
Pork cheek meat,	
untrimmed	30

Phila., N. T. Fresh Pork
PHILADELPHIA: (local, lcl. lb.)
Reg., loins, 8/1242 @46
Reg., loins, 12/1642 @44
Boston Butts, 4/832 @35
Spareribs, sheet37 @41
Skinned hams, 10/12 .431/2@45
Skinned hams, 12/14 421/2@44
Pienies, S.S. 4/6 26½@29
Picnics, S.S. 6/825 @27
Bellies, 10/14221/2@26
NEW YORK: (Box lots., lb.)
Reg. loins, 8/12431/2@50
Reg. loins, 12/16421/2@48
Hams, sknd., 12/1644 @48
Boston butts, 4/832 @38
Regular picnics, 4/8 28 @33
Spareribs, 3/down37 @43

CHGO. FRESH PORK AND

PORK PRODUCTS	
March 22, 1960	
Hams, skinned, 10/12	45
Hams, skinned, 12/14	421/2
Hams, skinned, 14/16	41
Pienies, 4/6 lbs	241/2
Picnics, 6/8 lbs	23
Pork loins, boneless	65
Shoulders, 16/dn	271/2
(Job lots, lb.)	
Pork livers	13
Tenderloins, fresh, 10's 69	972
Neck bones, bbls101/2	9111/2
Feet, s.c., bbls	10

OMAHA, DENVER MEATS

(Carcass carlots, cwt.) Omaha, March 23, 1960
Choice steer, 6/700 .842.75643.5 Choice steer, 8/900 .41.75642.5 Good steer, 8/900 .41.75642.5 Good steer, 6/800 .40.00640.9 Choice heifer, 5/700 .42.00642.5 Good heifer, 5/700 .34.5 Cow, C-C & util31.3
Denver, March 23, 1960 Choice steer, 6/700 . 43,00@43.75 Choice steer, 7/800 . 42.25@43.00 Choice steer, 8/900 . 41.50@42.00 Good steer, 6/800 . 40.50 Choice helfer, 6/700 . 41.50@41.34.00

THE

PORK AND LARD ... Chicago and outside

Cured

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service CASH PRICES

(Carlot basis, Chicago price zone, March 23, 1960)

SKINNED HAMS	BELLIES	
F.F.A or fresh Frozen	F.F.A. or fresh	Frozen
431/2 @ 44 10/12421/2	20½b 6/8	201/2n
41@411/2 12/14	24 8/10	24
4014 14/16	24 10/12	24
4014 16/18	24 12/14	24
401/2 18/20	221/2 14/16	
391/2391/2	211/2 16/18	
3939	201/2 18/20	
3939	D.S. BRANDED BELLI	
381/4	n. q 20/25	
37@371/425/up, 2s in 37@371/2	n. q 25/30	
	G.A. froz., fresh	
	16n 20/25	
PICNICS	16 25/30	
F.F.A. or fresh Frozen	141/2 30/35	
	141/2 35/40	
231/2	141/2 40/50	161/2@181/4
22		
22	FAT BACK	
22n f f.a. 8/up 2's in 22	Frozen or fresh	Cured
231/2 fresh 8/up 2's inn.q.	6½n 6/8	
	6½n 8/10	7
	6½n 10/12	8
FRESH PORK CUTS	8n 12/14	
Job Lot Car Lot	8½n 14/16	93/2
41@411/2. Loins, 12/dn40@401/2	8½n 16/18	10
3914 Loins, 12/1639	9n 18/20	101/2
38 Loins, 16/2038	9n 20/25	
36 Loins, 20/up36		-

ERESH PORK CUTS

de

.....1.381.573823

. 1b.)
63 @68
62 @67
54 @59
553 @58
48 @32
49 @53
47 @51
47 @50
44 @47
41 @46

1B

(Icl., 1b.)
49 @52
48 @52
48 @51
48 @51
46 @50
45 @47
45 @47
44 @46
42 @44

48 @51

47 @51 47 @50

46 @46¼ 45½ @46 15 @4514 1314 @4414 1314 @4414

Pork

11, 1cl. 1b.)
12 @ 46
12 @ 46
12 @ 44
12 @ 45
12 @ 45
12 @ 45
12 @ 65
12 @ 65
12 ½ @ 55
12 ½ @ 65
12 ½ @ 26
10 ts., 1b.
21 ½ @ 48
4 @ 48
22 @ 83
7 @ 43

K AND TS

9 @72 014 @1114

MEATS

t.) 960 75@43.25 75@42.75 75@42.35 00@40.50 00@42.25 38.50 31.50

960 00 @ 43.75 25 @ 43.00 50 @ 42.00 40.50

50 @ 41.75 34.00

26, 1960

F

12

FR	ESH FU	44		9		
lob Lot						Lot
10411/2	Loins,	12/dn	.4	10 (P	401/2
391/2	Loins,	12/16			,	39
38	Loins,	16/20				38
36	Loins,	20/up				36
33	Butts,	4/8 .	 			31
	Butts,					
29	Butts,	B/up	 			.28n
38	Ribs, 3	dn .	 			371/4
	Ribs, 3					
	Ribe 5					

LARD FUTURES PRICES

(Drum contract basis) FRIDAY, MARCH 18, 1968

12......Sq. Jowls, boxed ...n.q. 9......Jowl Butts, loose ...9½n 9½n.....Jowl Butts, boxed ..n.q.

OTHER CELLAR CUTS

Frozen or fresh

(Loose contract basis)

May	Open 9.05	High 9.05	Low 9.02	Close 9.02b		Open	High	Low	Close	
July	9.32	9.35	9.32	9.35a	Mar.				7.60b7	5a
Sept.	9.32	9.35	9.32	9.35a	May					
Oct.				9.75a	July Sept.				8.10b3 8.47b6	
Ope Mar.	17: Mar.	00 lbs. est at ., 29; M 7; and C	ау, 188	; July,	Sal	es: no en int	erest		ose, Thur pt., 52 lo	·S.,

MONDAY, MARCH 21, 1960

May	9.00	9.07	8.85	9.05a
July	9.37	9.40	9.30	9.35a
Sept.	9.55	9.65	9.52	9.62a
Oct.				9.70b
E-3-	0 000 /	200 21-		

Open interest at close, Fri., Mar. 18: Mar., 13; May, 187; July, 172; Sept., 107; and Oct., 23 lots.

TUESDAY, MARCH 22, 1960

May	9.07	9.15	9.07	9.15a
July	9.40	9.40	9.37	9.40
Sept.	9.65	9.72	9.65	9.70
Oct.				9.80b
Sale	e 1 080	000 lbs		

Open interest at close, Mon., Mar., 21: Mar., 13; May, 184; July, 172; Sept., 110; and Oct., 23 lots.

WEDNESDAY, MARCH 23, 1960

May	9.15	9.22	9.15	9.22
July	9.47	9.52	9.47	9.52
Sept.	9.72	9.77	9.72	9.77
Oct.	9.85	9.85	9.85	9.85
0-1-				

Open interest at close, Tues., Mar., 22: May, 171; July, 169; Sept., 113; and Oct., 23 lots.

THURSDAY, MARCH 24, 1960

9.62	9.57	9.57
0.00	0.00	
9.82	9.80	9.82a
9.90	9.90	9.90a
	9.90	

pares:	3,000,000	lbs.				
Open	interest	at	close	e.	Wed.,	
Mar. 23:	Mar., 13	3; M	ay, 1	67;	July,	
17R. Com	4 117.	Es en e	0-4	0.0	2-4-	

LARD FUTURES PRICES

Op	en	High	Low	C	los	e
Mar.				7.60	b-	.75
May						
July				8.10	b-	.30
Sept.				8.47	b-	.60
Sales:	no	ne.				
Open	int	erest	at clo	se,	Th	urs.

MONDAY, MARCH 21, 1960

Mar.							7.60b-	.75
May								
July							8.15b-	.30
Sept.							8.47b-	.50
Sale	s:	n	101	ıe.				

13	ares.	11011	c.					
0	pen	inter	est :	at	close	F	ri.,	Ma
18:	July	7, 1;	and	S	ept.,	52	lot	s.

TUESDAY, MARCH 22, 1960

			-			
Mar.					7.75b	
May					8.00b	
July					8.25b-	.30
Sept.					8.47b-	.50
Sale	5:	nor	ie.			

Open interest at close, Mon., Mar. 21: July, 1; and Sept., 53 lots.

WEDNESDAY, MARCH 23, 1960

Open		2-A	4	-4	olo	PS	
Sales:	1	none					
Sept.						8.60b-	.80a
			 ٠			8.31b	
May						8.00b-	.25a

111	U	ĸ	201	M.	Ŧ.	,	MA	к	CH.	2	₹,	1 130	w		
Mar.															
May															
July												31b			
Sept.										8	.1	61b-	.1	В	0a
Cole															

Sales: none. Open interest at close, Wed., Mar. 23: July, 1; and Sept., 52 lots.

MINUS MARGINS ON LIGHTER HOGS WIDER

(Chicago costs, credits and realizations for Monday and Tuesday)

The live hog market, advancing at a more rapid rate than the market on fresh pork, helped despress cut-out margins on light and mediumweight hogs this week. Margins on heavies narrowed some from their broad minus positions of last week largely on the strength of small markups in fat cuts, etc.

	0-220 lbs.— Value		240 lbs.— Value	-240-270 lbs Value			
per cwi ally	fin.	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield		
Lean cuts	5.58	\$11.07 4.09 1.84	\$15.44 5.75 2.57	\$10.95 3.73 1.62	5.16		
Cost of hogs 15.44 Condemnation loss07 Handling, overhead 2.31		15.75 .07 2.10		15.47 .07 1.89			
TOTAL COST 17.82 TOTAL VALUE 17.64 Cutting margin	25.18 —.27	17.92 17.00 92 71	25.06 23.76 1.30 1.00	17.43 16.32 —1.11 —1.39	22.67 —1.53		

PACIFIC COAST WHOLESALE LAPP PRICES

, , , , , , , , , , , , , , , ,			101-0-0
	Los Angeles Mar. 22	San Francisco Mar. 22	No. Portland Mar. 22
1-lbs. cartons	13.50@16.00	15.00@16.00	13.50@16.00
50-lbs. cartons & cans	. 12.00@14.00	13.00@15.00	None quoted
Tierces	11.00@12.50	12.50@14.50	10.50@14.00

PACKERS' WHOLESALE LARD PRICES

Wednesday, March 23, 196	30
Refined lard, drums, f.o.b.	
Chicago	\$11.50
Refined lard, 50-lb. fiber	
cubes, f.o.b. Chicago	12.00
Kettle rendered, 50-lb. tins,	
f.o.b. Chicago	13.00
Leaf, kettle rendered,	
drums, f.o.b. Chicago	
Lard flakes	12.25
Neutral, drums, f.o.b.	10.00
Chicago	13.50
N. & S. (del.)	17 98
Hydrogenated shortening.	11.20
North & Couth drums	17 50

WEEK'S LARD PRICES

		P.S. or D.R. cash tierces Bd. Trac	rend.	Ref. in 50-lb. tins (Open Mkt.)
Mar.	18	 8.75a	7.75	10.25n
Mar.	21	 8.75n	7.87	10.25n

10.25n	7.75	8.75n		Mar.	
10.50n	7.87b	8.80n	 22	Mar.	
10.50n 10.50n	7.87 8.00	8.87n 8.87n			
	7.87	8.87n	 23	Mar.	

Note: add 1/2c to all prices ending in 2 or 7. n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 19, 1960 was 13.8, the U.S. Department of Agriculture has reported. This ratio compared with the 13.5 ratio for the preceding week and 13.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.148, \$1.138 and \$1.207 per bu. during the three periods, respectively.

VEGETABLE C	MES
Wednesday, March 2	3, 1960
Crude cottonseed oil, f.	o.b.
Valley	91/4b
Southeast	956n
Texas	91/4@ 93/6
Corn oil in tanks,	
f.o.b. mills	13%n
Soybean oil,	
f.o.b. Decatur	7.72
Coconut oil, f.o.b.	
Pacific Coast	16½n
Peanut oil,	
f.o.b. mills	1456n
Cottonseed foots:	
Midwest, West Coast	136
East	136
Soybean foots, midwest	156

OLEOMARGARINE

CECOMMONNIAL	
Wednesday, March 23, 196 White domestic vegetable,	0
30-lb. cartons	2214
Yellow quarters, 30-lb. cartons	2414
Milk churned pastry, 750-lb. lots, 30's	2314
Water churned pastry, 750-lb. lots, 30's	221/4
Bakers, steel drums, tons	

OLEO OILS

Prime	oleo	stear	ine, l	bags	
or sl	ack b	arrela			. 1014
Extra	oleo e	dl (dr	ums)		15
Prime	oleo	oil (d	rums	0 14	14@1414

N. Y. COTTONSEED OIL CLOSINGS

Oll Closings

Closing cottonseed oil futures in New York were as follows:

Mar. 18—May, 11.56; July, 11.58; Sept., 11.62b-66a; Oct., 11.55-56; Dec., 11.62b-66a; Oct., 11.55-56; Dec., 11.52; Mar., 11.58b-60a; July, 11.72-73; Sept., 11.62b-66a; Oct., 11.52; Mar., 11.55b-75a; May, 11.52b; Mar., 11.55b-75a; May, 11.52b; Mar., 11.57b-62a; Mar., 11.57b-62a; Mar., 11.57b-62a; Mar., 11.57b-62a; Mar., 11.57b-62a; Mar., 11.63b-90a.

Mar. 22—May, 11.57b-62a; Mar., 11.63b-75a; Dec., 11.77b-75a; Oct., 11.64-63; Dec., 11.74-73; July, 11.84-62; Sept., 11.69; Mar., 11.60b-69a; May, 11.65b-60a; May, 11.65b-60a; May, 11.65b-56a; Mar., 11.63b-66a; Mar., 11.63b-6a; Mar., 11.63b-6a;

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, March 23, 1960

BLOOD

Unground, j ammonia,																	. 5.25	5.50n
DIGESTER	1	F	9	Ŋ	D	1	T	A	1	N	K	1	M	G	E	è	MATE	RIALS
Wet render Low test Med. test																		5.75n 5.50n
High test													۰					5.25n

n
0
10
0
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10
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FERTILIZER MATERIALS	
Feather tankage, ground,	
per unit ammonia (85% prot.)	*4.75
Hoof meal, per unit of ammonia	†6.75
DOW DENDEDED TANKAGE	

Low t	est, per unit prot 1.40@	1.45n
Mediu	m test, per unit. prot 1.35@	1.40n
High	test, per unit prot 1.25@	1.30n
	GELATINE AND GLUE STOCKS	
	stock, (gelatine), ton	14.50

25	3.5	.25@		n	t	a-gel)	t (no	vs, feet	tle ja	Catt
50	7.5	3.25@						e, ton	n bo	Trin
5%	6					lb	ine),	(gelatin	kins	Pigs
1/2	12	714 @				piece	ring)	(render	ikins	Pigs
			3	AII	н	IAL	ANI	1		
nn	60.0					n		oil, drie		
	60						ied,			

Winter coil, dried, midwest, ton	55.0
Cattle switches, piece	2@ 31/
Winter processed (NovMar.)	
gray, lb	none qtd.

eray, lb. none qtd.
eDel. midwest, †del. east, n—nom., a—asked.

TALLOWS and GREASES

Wednesday, March 23, 1960

The inedible tallow and grease market held on to its firm undertone late last week, as offers were on the light side and held at higher price levels. Bleachable fancy tallow, high titre stock, sold at 6%c, c.a.f. New York. Regular production material was bid at 61/8@61/4c, same destination. Choice white grease, all hog, sold at 63/4c, delivered New York, with bids out for more; sellers asked up to 7c. Bleachable fancy tallow was bid at 53/4c, special tallow sold within the range of 51/8@51/4c and yellow grease sold at 4%c, all c.a.f. Chicago.

Special tallow met buying inquiry at 5%c and yellow grease at 5%@ 5%c, c.a.f. New York, and the latter outside price was bid on low acid stock. Original fancy tallow was available at 6%c, c.a.f. East, with bids fractionally lower. Edible tallow changed hands at 7¼c, f.o.b. Denver. Edible tallow was also bid at 7%c, f.o.b. River points, and last

reported sale c.a.f. Chicago basis was at 7%c per lb.

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Additional movement was recorded early in the new week, and at steady prices. Bleachable fancy tallow traded at 5%c, special tallow at 5%c, 5½c, c.a.f. Chicago. Eastern inquiry tapered off somewhat, and some users talked fractionally lower prices. Bleachable fancy tallow was bid at 6%c64/c, c.a.f. New York, the outside price on high titre stock. Some high titre stock was reported offered at 6%c, the last sale price.

Edible tallow was bid at 7%c, c.af. Chicago, and it was offered at 8%c. Edible tallow moved at 7%c, f.o.b. Denver, and additional tanks traded at 7½c, f.o.b. River points. It was reported that bleachable fancy tallow was bid at 6%c, c.a.f. Avondale, La. Original fancy tallow was bid at 6%c, c.a.f. New York.

A fair to good trade developed in the inedible tallow and grease market at midweek, and mostly at steady prices. The exception was yellow grease, which sold at 4%@5c, c.af. Chicago. Bleachable fancy tallow

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57 COMPANIES

SUPPLY CLEANING COMPOUNDS

You'll find them all listed in the "YELLOW PAGES" of the Meat Industry . . . starting on page 43

Guide for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION

traded at 53/4c, prime tallow at 51/2c and special tallow at 51/8@51/4c, all caf. Chicago. Bleachable fancy tallow was bid at 61/8@61/4c, c.a.f. New York, and the outside price was on high titre stock.

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It was reported that regular material bleachable fancy tallow was available at 61/4c, c.a.f. New York. Trade talk was around 61/2@63/4c, New York, on choice white grease, all hog, with indications of 65%c in the market. B-white grease met inquiry at 51/8c, c.a.f. Chicago. Special tallow was bid at 5%c and yellow grease at 55/8@53/4c, all c.a.f. East.

Edible tallow was comparatively steady, with trade talk around 71/2c, f.o.b. River and at 7%c, c.a.f. Chicago. It was reported, but unconfirmed, that some edible tallow sold at 8c, c.a.f. Chicago and Chicago basis. Original fancy tallow was of-fered at 63/4c, c.a.f. East, and choice white grease, all hog, was offered at 6%c, c.a.f. Avondale.

TALLOWS: Wednesday's quotations: edible tallow, 71/2c, f.o.b. River, and 7%c, Chicago basis; original fancy tallow, 6c; bleachable fancy tallow, 53/4c; prime tallow, 51/2c; special tallow, 51/8@51/4c; No. 1 tallow, 4%@5c; and No. 2 tallow, 41/4c.

GREASES: Wednesday's quotations: choice white grease, all hog, 5%c; B-white grease, 5%c; yellow was quoted at 41/2c.

EASTERN BY-PRODUCTS

New York, March 23, 1960 Dried blood was quoted today at \$4.25@4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50@4.75 per unit of ammonia and dry rendered tankage was priced at 1.25 per protein unit.

U. S. Tallow, Grease Exports To Spain Up Since Licensing

Since Spain resumed issuance of import licenses on tallow and grease last summer, increasingly larger amounts of the United States product have been moving into that country, the Foreign Agricultural Service has revealed. Ample supplies and low prices will assure the U.S. a major share of this market, FAS added.

U. S. exports of inedible tallow and greases to Spain last year amounted to 10,000,000 lbs., of which 90 per cent moved out in the last four months of the year. Of the about 41,000,000 lbs. of inedible tallow and grease licensed for import from July 1959 through January 1960, about 24,400,000 lbs. came from the United States.

CHICAGO HIDES

ednesday, March 23, 1960

BIG PACKER HIDES: Total hide sales last week were estimated at around 80,000 pieces, including bookings to tanning subsidiaries. Price advances, which began to take effect early last week, were added to later in the period. Another 1/2c increase was accomplished on Thursday, and further orders at the close of the week found offerings meager. Most selections were in demand after selling at advances during the week. About 1,000 Milwaukee light native cows sold at 20c and 1,000 Chicago production moved at 21c, all March take-off. Another sale last week involved 1,000 Ft. Worth 30/45's at 30c, March take-off. Northern branded cows sold well at 14c and later at 141/2c, with several thousand Southwestern's going at 15c. Tanners and dealers were active purchasers during these rounds.

As the new week opened, practically all selections were in demand at steady price levels, with offerings again light. Some sellers reported bids 1/2c higher, but no action was reported on Monday and Tuesday.

At midweek, the market was firm, with most selections in demand at ½c over last sales. Packers, however, were holding for 1c advances and, in some instances, their ideas were 1½c to 2c higher, particularly for light native cows. Up to midweek, no trading was consummated.

SMALL PACKER AND COUN-TRY HIDES: Trading was scant this week. Sellers' ideas were slightly higher than last sales and lockerbutcher 50/52-lb. averages were pegged at 15@151/2c nominal. The 50/52 renderers were quoted at 14@ 141/2c nominal. No. 3 hides, same average, were also nominal at 12@ 12½c. Midwestern small packer 50/52-lb. allweights were firm at 18@18½c, as were the 60/62's at 10.50@11.00 f.o.b. shipping point. Ordinary lots were steady at 8.50@9.00.

CALFSKINS AND KIPSKINS: Last reported trading on big packer light calf involved about 15,000 St. Paul-Milwaukee's at 55c. Heavy calf last sold at 56c. No recent trading was reported on River kip, with last movement at 421/2c. Overweights last sold at 371/2c for small lots, with large quantities held at 38@39c. Some Southeastern overweights sold recently at 38c. Big packer regular slunks were nominal at 2.00. Small packer allweight calf was quoted at 42@45c nominal, as were allweight kips at 34@37c. Country allweight calf was pegged at 27@29c nominal, as were allweight kips at 23@25c.

SHEEPSKINS: Shearlings moved readily at steady levels, with Northern-River No. 1's at 1.75@2.10, quality and point of origin considered. No. 2's sold at 1.50@1.60. Southwestern No. 1's met inquiry at 2.25 and No. 2's at 1.60. No. 3 shearlings ranged from .65@.75. Fall clips sold at 2.65@3.00, the outside price on Southwesterns. Midwestern wool pelts reportedly moved at 3.50@3.65 per cwt. liveweight basis. Some Southwesterns are currently being accumulated, but not quotable at this time. Full wool dry pelts were nominal at .25. Pickled lambskins were quoted at 10.00@10.50 and sheep at 12.00@12.50 per doz.

CHICAGO HIDE QUOTATIONS

PACKER	HIDES		
	inesday,	C	or. date
	23, 1960		1959
Lgt. native steers		27	
Hvy. nat. steers141/2	@ 15n	19	
Ex. lgt. nat. steers	23n	30	
Butt-brand, steers	13b		16½n
Colorado steers	121/2b		15½n
Hvy. Texas steers	121/2n		161/2n
	19n		24n
Ex. lgt. Texas steers	21n		28n
Heavy native cows .161/2	@17n	211	2 @ 22n
Light nat. cows20	@21n		@ 29n
Branded cows1434	@16n		2@23n
Native bulls111/2	@121/2n		6@14n
Branded bulls101/2 Calfskins::	@11½n	121	4@13n
Northerns, 10/15 lbs.	56n		67½n
10 lbs./down	55n		80n
Kips, Northern native,			
15/25 lbs	421/2n		55n
SMALL PACK			
STEERS AND COWS:			
60/62-lb. avg14	@1416n	20	@21n
50/52-lb, avg18	@181/2n	231	2@24n
SMALL PACK			
Calfskins, all wts42	@45n	55	@56n
Kipskins, all wts34	@37n		42n
SHEEPSI	KINS		
Packer shearlings:			
No. 1	5@ 2.10	1.1	5@ 1.40
No. 2 1.5	0@ 1.60	.5	5@ .60
Dry Pelts	.25		3@ .17n
Hersehides, untrim. 10.5	0@11.00n	10.5	0@10.75
Horsehides, trim. 10.0	0@10 50n	9.7	5@10.00

N. Y. HIDE FUTURES

Friday, March 18, 1960 Open High 20.50 20.20 19.90 20.25 19.95 19.75 20.40 Apr. ... July ... Oct. ... Jan. ... 19.30b 18.90b Sales: 91 lots. Monday, March 21, 1960 20.41 20.18 19.85 20.58 -59 20.29 -30 20.00 20.41 20.34 19.95b Apr. July Oct. Jan. Apr. 20.69 20.40 20.05 19.25 19.30 Sales: 83 lots. Tuesday, March 22, 1960 20.50 20.22 19.90 19.25b-19.00b-20.50 20.22b 19.88b 19.20b 20.50 20.25 20.00 19.40 20.25 20.00 19.85 19.40 Apr. July Oct. Jan. Apr. Wednesday, March 23, 1960 20.30b 20.10 19.80b 20.35 20.10 19.61 20.20 19.90 19.55 Apr. July 19.00b 18.90b

Thursday, March 24, 1960 20.01b 19.90 19.58 18.80b 18.30b 20.35 20.11 19.67 20.15 19.80 19.55 20.21b- .25a 19.95 19.55b- .60a 19.00b- .50a 18.50b- .80a Sales: 123 lots.

Sales: 45 lots.

19.10b- .40a 18.60b-19.00a

LIVESTOCK MARKETS ... Weekly Review

USDA's Prompt Payment Regulation Hit From Another Quarter: Unwarranted, Says NAAM

The prompt payment for livestock proposal under the Packers and Stockyards Act has come under fire from another quarter-this time by operators of the nation's livestock auction markets.

The National Association of Livestock Auction Markets claims such a proposal is unwarranted interference in market-customer business relations that tends to break down confidence in those channels.

The USDA has publicly sought justification for the proposal because present rules under the P. & S. Act require market agencies selling livestock on a commission basis to remit net proceeds to shippers within 24 hours following sale.

C. T. (Tad) Sanders, administrative head of the NAAM, says that such regulation has had little or no bearing on the fact that the livestock auction markets, all registered as market agencies selling on commission, make immediate payment of proceeds to consignors because it is the most important part of their market service.

Early Lamb Population In 10 States Averages About 2 Per Cent Larger Mar. 1 Than Last Year

The number of early lambs in the principal early lamb producing states was about 2 per cent above a year earlier based on reports about March 1, according to the Crop Reporting Board. The number of breeding ewes in these states on January 1, 1960 was 5 per cent more than a year earlier, but the proportion of ewes lambing early is below a year ago.

The number of breeding ewes on farms and ranches January 1 was above the previous year in seven of the 10 states. Declines were shown in Missouri, Kentucky, and Tennessee. The 10 important early lamb states are Missouri, Virginia, Kentucky, Tennessee, Idaho, Arizona, Washington, Oregon, California and Texas.

FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during February, 1960 and 1959, with cumulative totals for the twomonth periods was reported as follows:

	CATTLE		HOGS	
	1960	1959	1960	1959
January	1,564,384	1,440,819	6,516.333	5,884,657
February	1,436,803	1.219,323	5,841,062	5,686,088
March		1,334,418		5,732,866
April		1,433,231		5,651,900
May		1,412,043		4,969,554
lune		1,473,051		4,901,694
July		1,556,888		5,184,157
August		1,449,511		4,977,321
September		1.539,168		5,767,379
October		1,586,135		6,646,36
November		1,461,910	*****	6,337,17
December		1.552,143		6,968,08
	CAL	VES	SHE	EP
	1960	1959	1960	1959
January	413,350	424,272	1.236.564	1,322,22
February	388,848	376,753	1.076.026	1.079.81
March		423,088		1.143.43
April		405.652		1,100,51
May		357.644		1.017.20
June		365,752		1.056.25
July	*****	381,966	*****	1,106,99
August		359,460	*****	1,010,23
September		415.026		1,177,35
October		471,247		1,200,11
November		438,435		1,069,55
December		455,857		1,181,98
	UARY-FEB	RUARY TO		
		1960	19	59
Cattle			2,66	0.142
		000 400		1,035
				0.745
				2.047

LIVESTOCK PRICES AT LEADING MARKETS

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Livestock prices at five western markets on Tuesday, March 22 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	Liv	estock I	Division, a	as follows	3:	100
		N.Y. Yds.	Chicago	Sioux City	Omaha	St. Paul
ss: .RROW:	S & C	ILTS.				14
S. No.						15
80-200 00-220			\$14.75-16.25 15.75-16.25		\$15.50-15.75	16.00-16.25
20-240			15.60-16.25		15.50-15.75	16.00-16.25
.S. No. 80-200	2:		14.75-16.00	\$14.75-15.50		11/5/
00-220			15.65-16.00	15.35-15.50		15.75-16.00
20-240 10-270	• • • •		15.60-16.00 15.40-15.65	15.25-15.50 15.00-15.50		15.75-16.00
.S. No.			13.40-13.03	15.00-15.50		
0-220		15.25-15.60	15.25-15.40		-	15.25-15.50
40-270		15.00-15.60 14.50-15.50	15.15-15.35	15.25-15.35 14.75-15.25	14.75-15.25	15.25-15.50 15.25-15.50
70-300		14.25-14.75		14.25-14.50	14.50-14.75	15.25-15.50
I.S. No. 80-200	1-2:	15.75-16.00	14.75-16.25	15.00-15.50		1100
90-220		15.75-16.00	15.65-16.25	15.50-15.75	14.25-15.50 15.50-15.75	15.00-16.25 15.75-16.25
20-240				15.50-15.75	15.50-15.75	15.75-16.25
I.S. No. 00-220	2-3:	15.25-15.75	15.40-15.65	15.25-15.50	15.00-15.25	15.25-15.50
20-240		15.25-15.75	15.40-15.65	15.25-15.50	15.00-15.25	15.25-15.50
40-270 70-300		14.75-15.50 14.25-14.75		15.00-15.35	15.00-15.25	15.25-15.50
.S. No.	1-2-3			14.50-15.00	14.75-15.00	15.00-15.25
80-200		15 25-15.85	14.50-15.85	14.75-15.50	14.00-15.25	14.50-15.75
00-220 20-240		15.25-15.85 15.25-15.75	15.65-15.85	15.25-15.50 15.25-15.50	15.00-15.50 15.00-15.50	15.25-15.75 15.25-15.75
10-270		14.75-15.75	15.35-15.60	15.00-15.50	15.00-15.50	15.25-15.75
WS:						
J.S. No. 80-270		: 14.00-14.25				
70-330		13.75-14.25		14.75-15.00	14.25-14.75	15.00-15.25
30-400		13.50-14.25	14.00-14.50	14.50-14.75	13.75-14.50	15.00-15.25
00-550		13.50-13.75		14.00-14.50	13.50-14.25	14.25-15.00
EERS:	EKC	ATTLE &	CALVES:			
rime:						
00-1100			29.50-31.50	28.75-30.50	29.00-30.00	
100-1300	0		30.00-32.00	28.75-30.50	28.75-30.00	-
300-1500			29.00-32.00	28.50-30.00	28.50-29.50	
hoice: 00-900		26.25-29.00	- 0	26.00-28.75		
00-1100		26.75-29.00	26.75-29.75	26.50-28.75	26.25-29.00	26.00-29.50
100-1300 300-1500	0	26.75-29.00	26.50-30.00	26.25-28.75	26.25-29.00	26.00-29.50
		26.25-28.50	26.25-30.00	26.00-28.75	25.75-28.75	26.00-29.00
ood: 00-900		23.00-26.75	24.00-26.75	23.00-26.50	22.25-26.50	24.00-26.00
00-1100		23.50-26.75	23.50-26.75	23.00-26.50	22.25-26.50	23.50-26.00
100-130 tandar	0	23.50-26.75	23.00-26.75		22.00-26.50	23.50-26.00
all wi	ts	21.00-23.50	20.50-24.00	20.00-23.00	19.00-22.25	19.50-24.00
Jtility,						
		18.50-21.00	19.00-20.50	18.50-20.00	18.00-19.50	17.00-19.50
EIFERS	5:					
Prime:			00 80 00			
900-1100			28.50-29.00	27.25-28.00	27.50-28.50	
Choice: 700-900		25.25-27.75	5 26.00-28.50	25.50-27.25	25.75-27.50	25.25-27.00
		24.75-27.75				25.25-27.00
Good:						
300-800		23.00-25.2	23.00-26.00		21.50-26.00	23.50-25.25
300-1000 Standar	d.	22.00-25.00	22.50-26.00	21.00-25.50	21.50-26.00	23.50-25.50
all w		18.50-23.0	0 20.00-23.00	18.50-21.50	18.50-21.50	18.50-23.50
Utility,				17 00 10 20		16.50-18.50
OWS, A		17.50-19.0	0 17.50-20.00	17.00-18.50	17.50-18.50	10.50-10.50
Comme	rcial	17.00-18.5	0 17.25-19.50	17.00-18.00	17.50-18.50	17.50-18.00
Utility		. 16.50-17.5	0 16.50-18.50	16.00-17.50	16.25-17.50	16.00-17.50
Cutter Canner		15.00-17.0 12.50-15.0	0 15.50-17.50 0 14.00-15.50			15.00-16.00 14.00-15.00
		Excl.) All		10.00-10.20	10.00-11.70	2 21.00 20.00
Comme	reinl	90 00-99 0	0 91 75.99 50	21.00-22.00	18.50-22.00	19.50-21.00
Utility		. 18.50-20.0	0 20.50-22.25	5 20.50-22.00	18.50-21.75	19.00-22.00
Cutter		. 16.50-19.0	0 19.00-20.50	19.00-20.50	17.00-18.50	19.00-21.50
EALER	S, A	Weights:	0 34.00		28.00	31.00-34.00
Std. &	gd.	. 27.00-36.0 20.00-28.0	0 23.00-32.00)	19.00-26.00	
ALVES	(500	lbs., down):			
Choice		25.00-27.00) ———			24.00-26.00
		17.00-26.0	0		-	19.00-24.00
EEP &						
Prime	(110)	bs., down): . 23.25-24.2	5 23.00-24.00	0 22.50-23.25	22.50-23.50	22.50-23.25
		. 21.50-23.5	0 22.00-23.0	0 22.00-22.7	5 21.00-22.50	21.50-22.75
Choice		. 20.00-21.7	5 21.75-22.5	0 21.50-22.0	20.00-21.00	21.00-21.75
Good	(105	lbs., down)	(Shorn):	0 91 75 00 5	0	22.00
LAMBS			21.50-22.0	0 21.75-22.5		
LAMBS Prime		22.00-23.0	0 20,75-21.5	0 21.00-22.0		
Good LAMBS Prime		22.00-23.0	20.75-21.5 20.25-20.7	0 21.00-22.00 5 20.50-21.00		
Good AMBS Prime Choice Good EWES:		. 22.00-23.0 . 7.00- 8.0 5.50- 7.5	20.25-20.7	5 20.50-21.00)	

CORN BELT DIRECT TRADING

Des Moines, Mar. 23-Prices on hogs at 14 plants and about 30 concentration vards in interior Iowa and southern Minnesota, as quoted by the U.S. Department of Agriculture:

TS

esday,

keting

St. Paul

5.00-16.25 6.00-16.25 6.00-16.25

5.75-16.00 5.75-16.00

5.25-15.50 5.25-15.50 5.25-15.50 5.00-15.25 5.00-16.25 5.75-16.25 5.75-16.25

5.25-15.50 5.25-15.50 5.25-15.50 5.00-15.25

5.00-15.25 5.00-15.25 4.25-15.00

6.00-29.50 6.00-29.50 6.00-29.00

4.00-26.00 3.50-26.00 3.50-26.00 9.50-24.00

7.00-19.50

5.25-27.00 5.25-27.00

8.50-23.50

6.50-18.50

7.50-18.00 6.00-17.50 5.00-16.00 4.00-15.00

9.50-21.00 9.00-22.00 9.00-21.50

9.00-31.00

9.00-24.00

2.50-23.25 21.50-22.75 21.00-21.75

6.50- 7.50 4.00- 6.50

26, 1960

BARROWS	& GILTS:	(Cwt.)
U.S. No.	1, 200-220 1	15.00@16.00
U.S. No.	1, 220-240	14.75@15.75
U.S. No.	2, 200-220	14.85@15.65
U.S. No.	2, 220-240	14.75@15.50
U.S. No.	2, 240-270	14.35@15.20
U.S. No.	3, 200-220	14.60@15.35
U.S. No.	3, 220-240	14.40@15.25
U.S. No.	3, 240-270	14.00@14.95
U.S. No.	3, 270-300	13.55@14.50
U.S. No.	2-3, 270-300	13.80@14.65
U.S. No.	1-3, 180-200	14.00@15.40
U.S. No.	1-3, 200-220	14.85@15.50
U.S. No.	1-3, 220-240	14.65@15.40
U.S. No.	1-3, 240-270	14.25@15.10
sows:		
	1-3, 270-330	13.50@14.80
U.S. No.	1-3, 330-400	13.00@14.30
U.S. No.	1-3, 400-550	12.00@13.80
Corn	Belt hog	receipts,

Corn	Bel	t h	og	rec	eipts,
as repor	ted	by	the	US	SDA:
		Thi	is	Last	Last

		This	Last	Last
		week	week	year
		est.	actual	actual
Mar.	17	 92,000	72,000	42,000
Mar.	18	 54,000	54,500	45,000
Mar.	19	 22,000	29,000	43,000
Mar.	21	 65,000	78,000	75,000
Mar.	22	 64,000	80,000	74,000
Mar.	23	 60,000	46,000	71,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Mar. 22 were as follows:

The state of the s
CATTLE: Cwt.
Steers, choice\$26.00@28.00
Steers, good 23.00@26.00
Heifers, gd. & ch 24.50@27.00
Cows, utility 16.00@17.00
Cows, can. & cut 13.00@16.00
Bulls, util. & com'l. 18.00@21.00
VEALERS:
Good & choice 26.00@30.00
Calves, gd. & ch 22.00@24.00
BARROWS & GILTS:
U.S. No. 3, 220/240 15.00@15.25
U.S. No. 3, 240/270 14.75@15.25
U.S. No. 3, 270/300 none qtd.
U.S. No. 1-2, 180/200 15.00@16.00
U.S. No. 1-2, 200/220 15.60@16.00
U.S. No. 1-2, 220/240 15.50@16.00
U.S. No. 2-3, 200/220 15.00@15.50
U.S. No. 2-3, 220/240 15.00@15.50
U.S. No. 2-3, 240/270 14.75@15.25
U.S. No. 2-3, 270/300 none std.
U.S. No. 1-3, 180/200 14.75@15.60
U.S. No. 1-3, 200/220 15.00@15.60
U.S. No. 1-3, 220/240 15.00@15.60
U.S. No. 1-3, 240/270 15.00@15.50
SOWS, U.S. No. 1-3:
270/330 lbs 14.25@14.50
330/400 lbs 14.00@14.25
400/550 lbs
LAMBS:
Ch. & pr. (wooled) 23.00@23.50
Gd. & ch. (shorn) none qtd.

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Mar. 22 were as follows:

Steers, gd. & ch	24.00@26.85
Steers, std. & gd	20.00@24.00
Heifers, gd. & ch	22.50@25.50
Cows, utility	17.00@17.50
Cows, can. & cut	15.00@16.50
Bulls, utility	19.50@21.00
BARROWS & GILTS:	20100 6 22100
U.S. No. 1-2, 200/235	none atd.
U.S. No. 1-3, 190/240	16 25@ 16 50
U.S. No. 2-3, 220/265	15 00 @ 16 95
SOWS, U. S. No. 1-3:	10.50 @ 10.20
285/450 lbs.	10 20 014 20
525 lbs.	12.50@14.50
LAMBS:	12.00
Ch & mm (market)	
Ch. & pr. (wooled)	21.75@23.00
Ch. & pr. springs .	none qtd.

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Mar. 22 were as follows:

CATTLE:	Cwt.
Steers, choice	26.50@28.0
Steers, good	24.50@26.5
Heifers, gd. & ch.	23.50@26.0
Heifers, gd. & ch. Cows, util. & com'l.	16.00@18.5
Cows, can. & cut	14.00@17.0
Bulls, util. & com'l.	20.00@22.0
VEALERS:	
Choice & prime	none qtd.
Good & choice	
Stand. & good	25.50@31.0
BARROWS & GILTS:	
U.S. No. 1, 200/220	
U.S. No. 3, 200/220	
U.S. No. 3, 220/240	15.25@15.5
U.S. No. 3, 240/270	
U.S. No. 3, 270/300	
U.S. No. 1-2, 180/200	
U.S. No. 1-2, 200/220	
U.S. No. 1-2, 220/240	
U.S. No. 2-3, 200/220	15.50@15.7
U.S. No. 2-3, 220/240	
U.S. No. 2-3, 240/270	
U.S. No. 2-3, 270/300	
U.S. No. 1-3, 180/200	
U.S. No. 1-3, 200/220	
U.S. No. 1-3, 220/240	
U.S. No. 1-3, 240/270	15.00@15.5
SOWS, U.S. No. 1-3:	
270/330 lbs	14.00@14.5
330/400 lbs	13.75@14/2
400/550 lbs	13.00@14.0
LAMBS:	
Ch. & pr. (wooled)	23.00@24.0
Gd. & ch. (wooled)	20.00@23.0

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Mar. 22 were as follows:

were as follows.	
CATTLE:	Cwt.
Steers, choice	824.75@28.00
Steers, good	23.25@25.50
Steers, util. & std.	18.00@24.00
Heifers, choice	24.50@27.50
Heifers, good	23.00@24.75
Cows, util. & com'l.	15.50@18.50
Cows, can. & cut	12.50@16.00
Bulls, util. & com'l.	19.50@21.50
Vealers, gd. & ch.	24.00@31.00
BARROWS & GILTS:	
U.S. No. 1-2, 180/200	none qtd.
U.S. No. 1-2, 200/220	15.50@15.75
U.S. No. 1-2, 220/240	15.35@15.50
U.S. No. 2-3, 200/220	14.75@15.25
U.S. No. 2-3, 220/240	14.75@15.25
U.S. No. 2-3, 240/270	14.75@15.15
U.S. No. 2-3, 270/300	14.50@15.00
U.S. No. 1-3, 180/200	14.50@15.50
U.S. No. 1-3, 200/220	15.25@15.50
U.S. No. 1-3, 220/240	15.25@15.50
U.S. No. 1-3, 240/270	15.00@15.35
SOWS, U.S. No. 1-3:	
270/330 1b4	14.00@14.50
330/400 lbs	14.00@14.50
400/550 lbs	14.00@14.50
LAMBS:	
Ch. & pr. (wooled)	22.00@23.50
Choice (shorn)	20.50@21.50
LIVESTOCK P	RICES

AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Mar. 22 were as follows:

were as follows:	
CATTLE:	Cwt.
Steers, gd. & ch	24.50@28.00
Steers, std. & gd	22.00@24.50
Heifers, choice	26.00
Heifers, good	23.50@25.50
Cows, util. & com'l.	16.00@18.50
Cows, can. & cut	
Bulls, util. & com'l.	
VEALERS:	
Choice & prime	33.00@35.00
Good & choice	
Calves, gd. & ch	20.00@25.00
BARROWS & GILTS:	
U.S. No. 1, 200/230	16.00@16.25
U.S. No. 1-2, 190/240	
U.S. No. 1-3, 190/240	
U.S. No. 2-3, 200/240	
SOWS, U. S. No. 2-3:	20100 0 20110
400/600 lbs	12.50@13.00
LAMBS:	20.00 0 20.00
Gd. & ch. (wooled)	22.50@23.50
Cull & utility	

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended March 19, 1960 (totals compared), as reported by the U.S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area!	12,337	10,709	50,249	36,232
Baltimore, Philadelphia	8,480	2,059	26,774	5,364
Cincy., Cleve., Detroit, Indpls	17,474	5,197	131.921	9.852
Chicago area	16,282	6,349	34.223	2.314
St. Paul-Wis. areas ²	28,771	22,441	122.821	13.286
St. Louis area ³	11.868	1,362	87.242	4.041
Sioux City-So. Dak. area4	20,222		83,486	15,093
Omaha areas	32,599	466	75,996	10.598
Kansas City	12,364	******	35,706	
Iowa-So. Minnesotas	28,962	8.867	290,449	29.538
Louisville, Evansville, Nashville,				
Memphis	5.942	4.112	70,033	
Georgia-Florida-Alabama area? .	6.887	2,493	35,096	
St. Joseph, Wichita, Okla. City	18,803	943	40.384	7.264
Ft. Worth, Dallas, San Antonio .	8,651	3,306	19,491	15,980
Denver, Ogden, Salt Lake City	19.847	300	16.538	31,938
Los Angeles, San Fran. areass	24.985	1.767	25,529	33,695
Portland, Seattle, Spokane	7.352	297	17.087	3,735
GRAND TOTALS	281.826	70.668	1.163.025	218,930
Totals same week 1958	243,559	62,979	1,072,513	222,410

'Includes Brooklyn, Newark and Jersey City. 'Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. 'Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, No. 'Includes St. Louis, Mil., and St. Louis, Mo. 'Includes St. Louis, Mo. 'Includes St. Louis, Mo. 'Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. 'Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. 'Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, and Thomasville, Ga., Bartow, Hisleah, Jacksonville, Ocala and Quincy, Fla. 'Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended March 12 compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	OD TERS wts.	CAI	AL LVES & Ch.	Grad Dr		LAN God Handy	bo
1960	1959	1960	1959	1960	1959	1960	1959
Toronto\$22.00 Montreal 22.10	\$23.94 24.45	\$36.00 31.45	\$34.65 30.15	\$18.00	\$24.00 24.05	\$23.25	\$20.00
Winnipeg 20.81	23.33	32.51	32.19	16.25	21.50	19.11	18.64
Calgary 19.60 Edmonton 19.60	22.40 21.50	21.05	25.20 30.00	15.67 15.80	20.60 20.65	18.70 17.50	16.65 18.10
Lethbridge 19.80 Pr. Albert 19.30	21.85	26.60	25.50 25.85	15.45	20.35	17.90 16.85	17.75
Moose Jaw 19.25	22.00	21.25	30.25	15.25	20.50	17.00	
Saskatoon 19.90 Regina 18.60	22.00 22.15	28.50 30.00	28.50 31.00	15.20 15.40	20.50 20.50	17.75 17.25	17.00
*Canadian governs	nent qu	ality pr	remium	not inc	luded.		

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended March 19:

Week ended March 19	3,548	Hogs 20,000 18,435 17,565
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CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Mar. 12, compared:

	Week	Same
	ended	week
1	Mar. 12	1959
CAT	TLE	
Western Canada	18,087	14,930
Eastern Canada	17,622	14,772
Totals		29,702
HC	OGS	
Western Canada	61,030	85,328
Eastern Canada	77,898	83,586
Totals		168,914
All hog carcasses		
graded		180,498
	EEP	
Western Canada	2,734	3,663
Eastern Canada		3,640
Totals		7,303

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets week ended Mar. 18: Cattle Calves Hogs Sheep Los Ang. 2,650 250 700 ... N. P'tland 1,850 300 1,825 900 Stockton 1,050 125 900 125

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Mar. 18, with comparisons:

	Cattle	Hogs	Sheep
Week to	194,500	319,600	85,700
Previous	203,700	315,000	87,300
Same w			
1959	199,400	306,700	118,600

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended March 19:

	Cattle	Calve	s Hogs*	Sheep
Salable	31	1	none	none
Total, (ir				
directs)	1,234	16	17,570	5,228
Prev. wh	K.:			
Salable	93	36	none	none
Total, (in				
			17,030	
*Includ	les hos	ra at	31st St	reet.



The U-Cop-Co <u>Gelatin</u> man goes to <u>any</u> lengths to serve you

TRICKY BUSINESS, this gelatin making. Every customer needs a different kind of gelatin to solve his *individual* manufacturing problems.

And that's where the U-Cop-Co man comes in. He thrives on problems, yours especially. He makes an interesting living by sitting down with you, analyzing your needs and licking those problems. What's more, he personally sees to it that your specially-prepared order—whether it fills a freight car or a flour can—gets shipped to you on the double.

Could be your gelatin supplies are running low right now. If so, this is your chance to test the U-Cop-Co man's mettle. Call him collect. Tell him to arrange for free samples of the gelatins exactly right for you. We have a motto: U-Cop-Co quality and service make a pleasant, profitable difference. And we mean it.



Division of Wilson & Co., Inc.
UNITED CHEMICAL AND ORGANIC PRODUCTS
Plummer St. and Wentworth Ave., Calumet City, Illinois

THE NATIONAL PROVISIONER, MARCH 26, 1960

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The Meat Trail...

Rath to Build \$1,250,000 Branch Plant in Houston

The Rath Packing Co., Waterloo, Ia., will construct a new branch

plant in Houston, Tex., to serve the company's growing Houston and east Texas market, Joe Gibson, president, announced this week. The plant, with equipment, will cost approximately \$1,250,-



JOE GIBSON

000. It will be situated on 6½ acres of ground at Makawa rd. and Donoho st. in Houston. Construction is expected to start in April and is scheduled for completion in 1961.

The plant, a one-story concrete and steel structure containing approximately 52,000 sq. ft. of floor space, will replace the company's present branch plant at 2117 Walker ave. A parking lot for employes and visitors will be provided on the company's property adjacent to the new plant. The new plant will manufacture sausage products, process sliced bacon and serve as a distribution center for other Rath Black Hawk meat products, Gibson said. It will contain the most modern sausage manufacturing equipment, including stainless steel smokehouses. General contract for con-struction of the facility has been awarded to the O'Rourke Construction Co. of Houston and Dallas.

James L. Van Hemert is man-

James L. Van Hemert is manager of Rath's Houston plant, which employs approximately 130 persons. The company's first branch plant in Houston was established in 1928 and the present structure on Walker ave. was erected in 1936. Rath also has branch plants in Dallas and San Antonio and seven other branch plants situated in six states.

Two Industry Men Killed as Air Transport Disintegrates

RAYMOND LAVERY, 49, president of Lavery Novak & Co., Chicago, a sausage casing firm, and John W. Rose, 62, vice president in charge of marketing for Libby, McNeill & Libby, Chicago, canner of meat and other foods, were among the 63 persons killed March 17 when a Northwest Airlines turbo-prop Lockheed Electra exploded while flying at

21,000 ft. near Tell City, Indiana.

Lavery was going to Florida on vacation, according to his wife,
HELEN. Two sons, PATRICK and WILLIAM, also survive. Rose was on a

business trip to the Libby office in Miami. He is survived by his wife, Buena, and a son, Garland.

The crash was the 10th major plane disaster of the year and the second to claim industry officials among its victims. John H. Marhoefer, president of Marhoefer Packing Co., Inc., Muncie, Ind., and Herbert R. Mades, vice president of M. M. Mades Co., Inc., Somerville, Mass., died in the January 21 crash at Montego Bay, Jamaica.

JOBS

DONALD SORENSON has been named manager of the branch house de-

partment of Geo.
A. Hormel & Co.,
A ustin, Minn.,
executive vice
president M. B.
Thompson announced. He will
fill the post vacated by Bruce
Corey, recently
made a vice
president and di-



D. SORENSON

rector of the company. Sorenson joined Hormel in 1947 in the institutional department at Austin, later became assistant manager of the branch house department and was transferred to

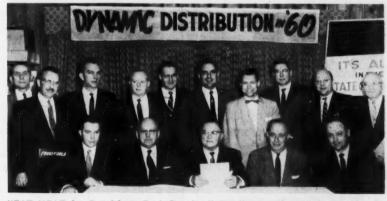
the Hormel plant at Fremont, Neb., in 1952 as stocks and provisions manager. He has been supervisor of pork operations at Fremont since 1957. Sorenson is a graduate of St. Olaf College and did post-graduate work at the University of Minnesota.

George MacDonald, Jr., has been promoted to assistant manager of the beef department at the Toronto plant of Canada Packers, Ltd.

PLANTS

International Refining & Packaging Corp., with Canio Tarantino as a principal, has recently started rendering operations at 306 River st., Paterson, N. J. Present output of 150,000 lbs. of beef fat per week will be expanded considerably and production of shortening also will be increased. The Sharples low temperature rendering system is being employed by the company.

Morrell-Felin Co., Philadelphia, a division of John Morrell & Co., has discontinued its hog kill and cut operation and the manufacture of lard and other by-products. Many of the 170 employes affected by the shutdown will be employed in a new Red Heart dog food department that will operate in the vacated space, PAT ORMAN, plant personnel manager, announced. The company has helped some employes find new jobs and provided early retirement for others, he said. After extensive study, Orman ex-



"EAT MEAT for Breakfast, Feel Good All Day" was theme of annual sales meeting of Albert F. Goetze, Inc., Baltimore. Firm is attempting through advertising to educate consumers about advantages of eating meat for breakfast, reports Lester E. Burnham, executive vice president. Photo shows sales managers and company officials at annual sales meeting. Seated (l. to r.) are Robert C. Goetze, Leonard H. Wolf, Albert F. Goetze, sr., Lester Burnham and Albert F. Goetze, jr. Standing are William Entrikin, Richard E. Wood, Floyd Driscoll, Brooks Joyner, John Bloecher, Jay J. Thomas, Raymond Sisson, William Wilkerson, Russell Tankersley and Harry J. Patz.

H 26, 1960

plained, Morrell found that it could operate more efficiently and economically by transferring the kill and cut operation to other company-owned plants and also could give better service to customers located in the Philadelphia area.

TRAILMARKS

Jobs at Du Quoin Packing Co., Du Quoin, Ill., provide a livelihood for 888 persons and the firm bolsters the area's livestock industry with the purchase of \$4,500,000 worth of cattle and hogs annually, members of the local Rotary Club learned during a tour of the 38-year-old company's plant. J. T. ENGLISH, industrial and labor relations manager, said the firm employs 285 to 310 persons and, including dependents, 888 persons share in the payroll. The plant kills 12,000 to 15,000 cattle and 55,000 to 60,000 hogs each year. Also participating in the program were W. W. NAUMER, president of the company; attorney F. MARK MILLER, a member of the board of directors, and L. R. DAULBY, head of the frozen foods division at DuQuoin.

JOSEPH W. LUTER, president of Smithfield Packing Co., Smithfield, Va., is leading a fight by business

HURRY.

ONLY 14 WEEKS REMAIN

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Inquire about the



It will enable you

- •• to slaughter up to 650 hogs an hour humanely and economically.
- to keep plant modification costs at a minimum.

For full information write to:

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MANUFACTURING COMPANY

FLEMINGTON, N. J. Exclusive Manufacturers of the PRESCO LEKTRO-STUN firms and private individuals to prevent the town of Smithfield from annexing adjacent suburbs. A hearing on the town's annexation suit is scheduled for May 9 in the circuit court of Isle of Wight County.

WAYNE OBURN, vice president of Fred Dold & Sons Packing Co., Wichita, has been elected to the board of directors of the Wichita Livestock Market Foundation.

M. M. Snell, principal stockholder of Snell Packing Co., Albuquerque, N. M., has filed suit against the federal government charging that the company's property has been made useless by the arrival and departure of planes at

Cannon Air Force Base. Snell said that damage to company holdings amounted to \$150,000 and the firm also lost \$12,000 in profit.

The Vancouver, B. C., plant of Canada Packers, Ltd., has won the British Columbia Meat Packers' Safety Council shield for the third time in the shield's seven-year history for having the lowest frequency of lost-time accidents among its employes. The shield was put up for competition by the Workmen's Compensation Board.

Oscar Mayer & Co., Madison, Wis, presented a silver service set to NORMAN RULE of Mineral Point, Wis., who was named the Madison

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HAROLD BUTLER (right), Austin plant manager, presents safety plaque to Loren Jacob (center), manufacturing division chairman, while Art Stevens, superintendent of sliced bacon and boiled ham operations, looks on.

Weekly, Yearly Reminders Accent Safety at Hormel

The safety plaque recognition program at Geo. A. Hormel & Co., Austin, gives employes something tangible to shoot at in addition to the obvious rewards gained from attention to safety rules.

At the end of each year the plaque is awarded to the division having the best safety record. An appropriate inscription is put on one of the plates affixed to the plaque, as was done recently for the manufacturing division which had the best safety record for 1959.

The award for last year was accepted by Loren Jacob, manufacturing division chairman for Local 9 of the United Packinghouse Workers of America. Runner-up honors went to the abbattoir-cold side division, according to Gorden Albers, Hormel safety director. The plaque has been hung in a conspicuous spot in the company's employment office.

The award is based entirely on the injury frequency rate. To determine the injury frequency rate for any division, safety committeemen compute the ratio of the number of lost-time injuries to the total hours worked.

A weekly chart posting minor and lost-time injuries is placed on all bulletin boards in the plant. One point is given to each minor injury and 10 points to each lost-time injury; the total number of man-hours worked in a division or plant is also considered in the computation. The resulting figure is measured in inches on the chart, with the highest figure representing the poorest safety record. The chart also compares a division's record for the week with the same week a year earlier.

Among Hormel slaughtering plants, the Fremont facility came out on top in 1959 with the best safety record. The following branch houses ended the year with no injuries resulting in lost time: Beaumont, Tex.; Chattanooga, Tenn.; Shreveport, La., and Winston-Salem, N. C.

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1 26, 1960

GROUP SAFETY award for food processing plant with best safety record for 1959 in Dayton, O., area was presented to The Sucher Packing Co. by Industrial Commission of Ohio at annual safety banquet sponsored by Safety Council of Dayton Area Chamber of Commerce. Photo shows H. L. Ruben (right), Sucher personnel director, receiving award from James H. Fluker, superintendent, division of safety and hygiene, the Industrial Commission of Ohio.

area's 1959 "outstanding young farmer" at a dinner sponsored by the Madison Junior Chamber of Commerce. The dinner meeting was in the Oscar Mayer plant cafeteria.

ALBERT RICHARDS, president of Albert Richards Co., Inc., Boston, and also president of the New England Hotel and Restaurant Meat Purveyors' Association, has been named exhibitors' chairman for the New England Hotel and Restaurant Show that will be held later this year in Boston.

The title of Dr. Roy E. Morse in his new post at Thomas J. Lipton,

DR. MORSE

Inc., Hoboken, N. J., tea and food concern, will be assistant director of research, the company said in its formal announcement of his appointment. The former chairman of the Rutgers Univer-

sity food science department, who is well-known in the meat packing industry, has been awarded an honorary professorship by Rutgers and will serve as a consultant to the university. His headquarters will be at the Lipton company's research laboratories in Hoboken.

WILLIAM K. FREIERT, public relations manager of The Wm. Schlu-

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& WRAPPERS

LINERS FOR MEAT TINS
MARGARINE WRAPPERS
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CLEAN FOOD PAPER-For Delicatessen and Grocery Stores, also Fish and Meat Markets.

THE NATIONAL PROVISIONER, MARCH 26, 1960

derberg-T. J. Kurdle Co., Baltimore, retired after 37 years of service with the company and 57 years in the industry. He worked for Jacob Dold Packing Co. for 20 years in Buffalo, N. Y., before joining the Esskay firm in 1923 as an assistant sales manager. He was promoted to public relations manager of the company in 1925.

DEATHS

ISAAC SAUNDERS, 69, founder and president of Saunders Provision Co., Norfolk, Va., died recently. Survivors include the widow, Rose; a son, L. W., and three daughters.

Roger D. Thompson, 67, a retired sales executive of The Cudahy Packing Co., Omaha, died of a heart ailment in Jamaica, N. Y. He retired in 1953 after 35 years with Cudahy in the Washington, D. C., and New York areas.

WALTER A. MERRYWEATHER, 87, who was president of the old Sterling Packing Co., died March 19 in Chicago. The widow and two daughters survive.

ARTHUR F. RACKERBY, 67, who retired in 1957 as general counsel for Armour and Company, Chicago, died March 18 after a two-



WIVES AND CHILDREN of members of American Meat Institute board of directors pose in front of U. S. Supreme Court building during tour of Washington, D. C. Board's March 6-9 meeting in Washington included conferences with top federal officials and Congressmen (see NP of March 19) and a well attended luncheon for newspaper correspondents at National Press Club.

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month illness. He joined the Armour law department in 1924, became assistant general counsel in 1946 and was appointed general counsel in 1952. Rackerby is survived by his wife, RUTH.

JULIUS H. SALAY, president of Flint Sausage Works, Inc., Flint, Mich., died recently. The 'sausage firm was established by his father, EMIL, in 1917. Julius Salay and his three brothers, WILLIAM, PAUL and EMIL, took over operation of the firm after their father's death.

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ANGELO J. MOCCIO, 62, owner of Moccio Packing Co., Allentown, Pa., died recently. Surviving are the widow, Ann, and a son, Anthony.

INK-ELECTRIC BRANDERS for MARKING NATURAL CASING SAUSAGE



For Stamping Ring Bologna, Liver Sausage, etc. Inked marking dries instantly and is seared into casing. Specify 110 or 220 volts.

Length: 11 inches. Size of band 2 x 3 inches.



11/4" wide engraved roller wheel sears the skin and leaves a dry, legible impression Applies vertical lettering. Furnished with 6" handle. Available for 110 or 220 volts.



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Distribution organization own selecting plant desires connection with producer or exporter for mutual business in Germany and European coun-

PAUL WILHELM owner A. J. ELIAS, 49 STERNSTRASSE, Hamburg 6 GERMANY

PLANTS FOR SALE

FOR SALE OR LEASE: Modern one story food processing plant. Fully equipped for processing smoked sausage and various other items. Completely remodeled in 1958. Located in heart of smoked sausage country in guif coast city of 70,000. Sales over \$500,000 last year and a real hustler can make a good go of it with this initial start. We will be glad to let you inspect the books for the last five year operation. If interested, contact immediately. FS-143, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT: With seven acres of land on U. S. highway 51. Two deep wells, dwelling house. No other such plant within 100 miles. Write or call ROBINSON BROTHERS PACKING CO.

RESTAURANT SUPPLY BUSINESS: Established in 1946. Two tracked coolers with total of 335 square feet and 8150 square feet of zero storage space. Building and equipment in excellent condition. Good retail trade. Located in city of 50,000. Write Box 191, Richmond, Indiana.

SPRINGFIELD, MASS.
FOR SALE: Former meat packing plant well located in suburbs, for all types of manufacturing or storage. About 5 acres with sizeable parking facilities. For appointment to see, and for further details, write Box FS-132, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PACKING PLANT FOR SALE: 12 miles from the heart of Detroit. 24,240 total square feet, PAUL'S QUICK SERVE FOODS, 26100 Schoen-herr Road, Warren, Michigan.

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RED LION CRACKLING EXPELLER

Must be good, advise price and where it can be inspected. Write GREEN HILL, Inc., Elliston,

WANTED: Used—Model SL Urschel Dicer. Give price and details. THE SMITHFIELD HAM & PRODUCTS Co., Inc., Smithfield, Virginia

WANTED: 600 lb. vacuum mixer. Must be in good condition and preferably located in the Chicago area. KERBER PACKING CO. P. O. Box 78, Elgin, Ill.

WANTED: Good used small hog de-hairer and gas fired jacketed lard kettle. HERRIN PACK-ING COMPANY, P. O. Box 133, Herrin, Illinois.

WANTED TO BUY: Used Globe double clip Exact-O Clipper, Model 13870, BRIDGFORD PACK-ING COMPANY, 1308 N. Patt St., Anaheim, Calif.

WANTED: INSULATED TRUCK BODIES 8 to 11 feet long. EW-144, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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FOR SALE: SEELBACH 400 lb. capacity cut-mix with 2 speed motor, used less than one year. Will be sold for the highest offer. FS-102, THE NATIONAL PROVISIONER, 15 W. Huron St.,

ONE ALLBRIGHT NELL: Depilator, capacity 600 hog kill per hour, complete with tanks, conveyors and motors. THE E. KAHN'S SONS CO. 3241 Spring Grove Ave., Cincinnati 25, Ohio Phone Kirby 1-4000

FOR SALE: 5 Ford P500 1956. Body (11'6" long, 72" height, 82" wide) inside dimensions. A compartment insulated and refrigerated for 22 degrees. In excellent condition. Low mileage. \$2,750 each. HERTZ CORPORATION, 3140 W. Fond du Lac Ave., Milwaukee, Wisconsin.

FOR SALE: U.S.H.D. #3 Bacon slicer, top condition. Complete. ECKERT PACKING COMPANY, P. O. Drawer 388, Defiance, Ohio.

FOR SALE: 1½ ton 1958 G.M.C. Heavy duty truck—12 foot refrigerated body—A-1 shape. Price \$2750.00 MADISON PACKING CO. 308 W. Dayton St., Madison, Wis.

FOR SALE: Four—12 foot insulated truck bodies. Complete with plates and ¾ to 1 H.P. compressors. Side and rear doors. \$350.00 each. PETERS MEAT PRODUCTS, Inc., Eau Claire Wisconsin, Phone TEmple 2-9731.

SEELBACH: 600 lb. capacity cut-mix, complete with two speed motor, used less than one year. FS-101. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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Current General Offerings

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2501—AIR CONDITIONED SMOKEHOUSES: Drying
Systems, Inc., stainless steel, 4—4 cage units, (or
can be operated as 2—8 cage) ea. OA. 91" deep
8*8" wide, gas fired, w/smoke generator, Powers recording controllers, duct work, exhaust fansoverhead rail systems, etc. Replacement cost
approx. 330,000.00—Specially priced at. 37,500.0

2424—BACON FORMING PRESS: Anco #800. 9
slabs/min., 7/2 HP. mtr

2525—BACON SLICER: U.S. #150-B, /4 HP. motor,
w/conveyor 521—HAM MOLD5: Globe Hoy, stainless steel, with covers & springs. ed. \$ 12.75 (75)—#109, 12" x 4½" x 5½". (50)—#114, 12" x 6½" x 5½". (90)—#116, 12½" x 6½" x 5½". (90)—#16, 12½" x 6½" x 5½". (90)—#16, Pear shape, stainless steel, w/covers and springs, 11½" x 8½" x 6" deep. ed. \$ 12.75

2520

snape, 314" x 8",4" x 6" deep. etc., 111/4" x 8",4" x 6" deep. etc., 2563—HYDRAULIC PRESS: Dupps "Rujak", 300 fon, 47.00 Electric Pump. \$3,250.00 2535—AMMONIA COMPRESSOR: Frick mdl. H, 8 x 8, 75 HP. mfr. \$2,500.00 239—COOKER: Boss 5 x 10", 25 HP. motor & \$3,000.00 200 WP.

8 x 8, 75 HP. mfr.

2039—COOKER: Boss 5 x 10', 25 HP. motor & compensator

2425—KETTLE: 200 gal., stainless steel, 90.7 WP.

1" outlet, 11/2" gate drain valve.

\$ 950.00

2493—KETTLE: Parker, 60 gal., stainless steel lined. steam įktd., 28' dia., 24' deep.

\$ 375.00

Miscellaneous

2489—PORTABLE FREEZER: Annapolis Yacht Yard Sectional, 8' x 6'x x 8'x high, 8' insulation, alumarmorphy construction interior & exterior, w/Copeland water-cooled Condensing Unit.

2379—BARREL WASHER: similar Anco #41, 7/2 HP.

V-belt drive, A-I condition.

2504—FORK LIFT TRUCK: Butane Baker—LPG, 4000.7 with the state of the state o

New, Used & Rebuilt Equipment

 Liquidators and Appraisers WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, III. WAbash 2-5550

POSITION WANTED

EXECUTIVE-GENERAL MANAGER: Desires change from present employment. College edu-cated. Age 44. 23 years' experience with two employers. Complete working knowledge of all phases of operations to include slaughtering, prases or operations to include staughtering, processing, manufacturing, sales in all categories, costs, yields, formulation, procurement and labor relations. Experience at B.A.I. level. \$25,000 minimum salary. W.124, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: German back-ground, with master certificate. Over 20 years' American practical experience in all operations. Familiar with all types of sausage making. Cost conscious, efficient and quality control. The last 10 years I worked successfully for a leading sausage manufacturer. W-128, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

YOUNG COLLEGE GRADUATE: With an agriculture chemistry and food technology back-ground. Have two years' experience in research. Desires a position in food or agriculture indus-try. W-125, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Experienced man available for west coast, south or southwest. Capable of handling from 50,000 lbs. to 100,000 lbs. operation per week. W-136, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

BEEF KILLING FOREMAN: All around man experienced in running large and medium sized gangs, desires change. Best references. W-126, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER

Twenty six years' practical experience covering all phases of packinghouse management and operations, livestock buying through sales. Ability to assume full responsibility and give efficient operation with maximum profits. Will consider salary or profit sharing arrangement. W-145, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

GENERAL MANAGER

Full charge of Sales and Production for large eastern Seaboard processor of meats and provisions to

HOTEL, RESTAURANT & INSTITUTIONAL TRADE

\$25,000 and better earnings. Only man with successful experience can be considered. Pressler Employment Service, 21 S. 12th St., Philadelphia 7. Pa., LO 4-1090.

ASSISTANT SUPERINTENDENT

ASSISTANT SUPERINTENDENT
Progressive midwest Beef Packer is looking for an experienced, capable man, under 40, to handle assistant's job and supervise certain activities in the slaughter and beef boning departments. Must have thorough knowledge of beef operations and know boning cuts and yields. Must have ability to supervise 100 or more men and potential to become plant superintendent in a few years. Wonderful future and good salary for the right man. Write giving full particulars in first letter. W-138, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill,

MANAGER

MANAGER

EXPERIENCED: Smoked meat and sliced bacon manager for leading midwest independent packer. Need man capable of managing smoked meat and sliced bacon operation in excess of ¾ million pounds per week. Must have operation knowledge of sliced bacon department and ability to manage department and sell merchandise. State age, experience and salary expected in first letter. W-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

ASSISTANT SALES MANAGER

ASSISTANT SALES MANAGER
Well known New England meat processing hoshas important opening for experienced all executive, capable of supervising route and ymary account salesmen. W-139, THE NATIONA PROVISIONER, 527 Madison Ave., New York 1985 New York 1985

EXPERIENCED: Young man to be assistant pig EAF-RIENCED: Young man to be assistant pia manager in large hog slaughtering operation the east. Must be familiar with all phases of b slaughtering, cost control and personnel man agement. Excellent opportunity for ambitis young man. All replies strictly confidential. 120, THE NATIONAL PROVISIONER, 527 Mai ison Ave., New York 22, N.Y.

MANAGER WANTED: Aggressive growing he restaurant meat purveyor seeks plant mana capable of assuming full charge of cooler option. Must be able to teach and guide butch fully understand buying and portion en operation. Chicago area. Write Box W-146, I NATIONAL PROVISIONER, 15 W. Huron Chicago 10, Ill.

RESIDENT SALESMAN: To handle top equ ment line in New York, New Jersey, Penn vania and neighboring areas. Packinghouse perience essential. Salary commensurate w background and ability. Reply to Box W-56, T NATIONAL PROVISIONER, 15 W. Huron Chicago 10, Ill.

INTERNATIONAL DIVISION: Of large Ameri meat packer requires young man with se-packinghouse experience and some knowled of export and import routine. W-123, THE N TIONAL PROVISIONER, 15 W. Huron St., C cago 10, Ill.

RENDERING FOREMAN: Must be experienced operation of rendering, extraction and feed opartments. Modern southeast plant. Write quitications and experience to Box W-141, THE N TIONAL PROVISIONER, 15 W. Huron St., Cago 10, Ill.

EXPERIENCED SAUSAGE MAKER: Boston at Ability to assume production responsibility. Pr it sharing plan. W-142, THE NATIONAL PI VISIONER, 527 Madison Ave., New York 22, N.



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